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Southern Presbyterian Church (Paris, ...

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HOUSEKEEPING IN THE BLUE GRASS.

A NEW AND PRACTICAL

COOK BOOK

CONTAINING

NEARLY A THOUSAND RECIPES,

MANY OF THEM NEW, AND ALL OF THEM TRIED AND KNOWN TO BE VALUABLE; SUCH AS HAVE BEEN USED BY THE BEST HOUSE-KEEPERS OF KENTUCKY AND OTHER STATES.

TOGETHER WITH

MANY MISCELLANEOUS RECIPES,

USEFUL IN FAMILIES, ETC.

EDITED BY
THE LADIES OF THE PRESBYTERIAN CHURCH,
PARIS, KY.

NEW AND ENLARGED EDITION.

CINCINNATI.
ROBERT CLARKE & CO.
1881.

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PREFACE.

The "Blue Grass" region of Kentucky, as is well known, is considered the garden-spot of the State. It is celebrated for the fertility of its soil, the beauty of its pastures, its flocks and blooded stock, and last, but not least, for the hospitality of its people and their table luxuries.

It is useless to enlarge upon the last feature, especially to those who have attended Bourbon Fairs, and made visits in this and the adjoining counties. We only refer to it, by way of introducing our book to the appreciation of the public.

It is said that

"Who sweeps a room
With motive pure,
Makes that and the action fine."

May not this also be true of a cookery-book; in view, first, of its containing recipes of dishes which have often gratified the appetites of families and guests of some of the best housekeepers in this far-famed region: secondly, and by way of climax, in that it was conceived in the earnest desire of the ladies connected with the "Missionary Society" of the Southern Presbyterian Church, Paris, Ky., to do something more in the way of *benevolence* than was found practicable in the use of the needle.

It was suggested six months ago, after mature consideration of ways and means, that we might not only greatly increase our

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funds, but also contribute to the convenience and pleasure of housekeepers generally, by publishing a good receipt book.

As soon as it was decided that we should undertake it, each set about collecting the best practical recipes for our purpose. Very many of the most noted housekeepers in other churches, and in different parts of the country, cheerfully contributed to our pages; but, with the utmost diligence, we were not able to complete the work of copying and classifying until the present time.

Many of our recipes are entirely original with our own famed cooks; others have been gathered from the most reliable sources; not one, so far as we know, has been copied from books.

All these we carefully copied, and afterward criticised the proofs in such a way as to insure accuracy.

Now that the book goes out, full fledged, to the world, we solicit for it a kind reception and fair trial. In its dedication to the work of the church of God, we ask His blessing upon it, and His acceptance of its proceeds.

PARIS, KY., January 1, 1875.

PREFACE TO THE TENTH EDITION.

IN issuing a new and enlarged edition of "HOUSEKEEPING IN THE BLUE GRASS," the ladies (we) extend their thanks to the public for the generous reception accorded their work. Our success has been beyond our expectations. Nine thousand copies have been sold, and its praises have been sung by many of the best housekeepers of the land.

In sending forth this new edition, we have corrected some errors, supplied defects, and added many valuable recipes, which will be found at the close of each section and in the Miscellaneous department.

The entire profits of this work have been, and will continue to be, devoted to religious charity.

PARIS, KENTUCKY, *May* 1, 1879.

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SOUP.

RULES ESSENTIAL IN MAKING GOOD SOUP.

Beef is the best and most nutritious meat for making soup. Chicken can be used in various ways for the same purpose, making a delicious and delicate soup. Pieces of cold broiled steak, also the bones of cold joints of meat, with a small quantity of the meat, can be made into soup with the addition of vegetables and proper seasoning. Always be careful to scour the pot thoroughly, and put the meat in cold water, which should heat gradually and simmer four or five hours. It should not be allowed to boil more than twenty minutes to cook the vegetables. It should be skimmed frequently. Salt and pepper to taste. Rice, dumplings, etc., should be added at the last to thicken. Vegetables, if used, should be sliced.

CHICKEN SOUP.

To one full grown fowl, pour on two gallons of cold water, and set the pot on the back of the stove, so that it may cook slowly for three hours. Skim several times, then place the pot where it will boil slowly, and thicken with two table-spoonfuls of flour, mixed with a little cold water. One tea cup of rice, one tea cup of cream or sweet milk, salt and pepper to the taste; and just before serving throw in a little parsley and thyme.—*Mrs. Martin.*

VEGETABLE SOUP.

Take a good sized piece of beef shank, and crush the bone, so as to extract the marrow; put in a pot with two gallons of cold

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water. Observe the same rules as given above for chicken soup, only cook four hours. About two hours before the soup is done, put in one quart peeled tomatoes; one pint okra sliced, in another hour; and a half hour before serving, add one half pint sliced Irish potatoes, one half pint tender corn. If the flavor of onions is liked, they must be sliced and put in one hour before the soup is done. Turnips also may be used, but should be added as soon as the water becomes hot. This soup may be made of cold steak.—*Mrs. Martin.*

PEA SOUP.

Take one half of a fried or broiled chicken, put it in a pot with one and one half gallons cold water, cook slowly for two and one-half hours; skim well. Take one quart of pea hulls, and drop in when the water becomes heated; strain through a colander and thicken with two table-spoonfuls of flour, one cup of cream or milk, one-half hour before serving. Pepper and salt to taste.—*Mrs. Martin.*

NOODLES FOR SOUP.

To one egg, add a little salt and flour, enough to make a stiff dough; roll out in a thin sheet, and dredge with flour, to prevent sticking; then roll as for a dumpling, and shave down in very small pieces, just as you would shave cabbage for slaw.—*Katy Desha.*

CLEAR BEEF SOUP.

Cut up in a pot the following ingredients: four pounds of the lean of beef, two carrots, a knuckle of veal, a table-spoonful of butter, three small strips of pork, or sweet middling, or cold ham; two onions; put the onions in whole and stick six cloves in each; one blade of mace; pour a tea-cup of water on this and let it stew fifteen minutes; then fill the pot with cold water; let it come to a good boil; carefully skimming *all of the scum* from the soup; it takes three skimmings. After it has been well skimmed, set the pot on the back of the stove and let it

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boil gently six hours. About one half hour before serving, drop in a small bunch of parsley; strain it through a cloth before sending to the table. Salt to the taste, and brown with burnt, brown sugar.—*Mrs. P., Lexington, Ky.*

OKRA SOUP.

Cut up and skin two chickens, with two onions and three strips of sweet middling. Fry this in a skillet; when it is done, pour some water on it and rinse all into a pot, filling the pot two thirds full of water. Put in one quart of tomatoes and let it cook with the soup. In a saucepan cook four pints of okra. When the chicken in the soup has boiled long enough to bone, pour the soup through the colander, so as to take out all of the bones; and drop in the tomatoes and the pieces of middling. Pull the meat or chicken into small pieces, and put back the soup to boil, adding the okra. Salt to the taste.—*Mrs. L. Payne.*

BEEF SOUP OR TEA.

Take one half pound of lean beef; cut in pieces as large as the end of your thumb; put in cold water, one third of a pint; let it soak over night. Cook the beef in two thirds of a pint of water gently for three hours; pour off the tea; dry the pieces of beef, and pound them in a mortar very fine; then pour together the pounded beef, the soup, and the water in which the meat soaked during the night. The water and tea should be mixed while the tea is boiling. After the tea has boiled three hours, there should be as much water as when you began; fill up with boiling water as it boils away.

DELICIOUS SOUP.

Have ready one quart of peeled tomatoes; one half teaspoonful of soda; let this stew until the tomatoes are thoroughly cooked. Have one half gallon of boiling milk, new and unskimmed; pour in the tomatoes, stirring well. Let all boil together about fifteen minutes; season with red pepper, salt, and one table-spoonful of butter; just before pouring up, thicken with pounded crackers.—*Mrs. Alice Garrett.*

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SOUP.

A little lard and flour sprinkled in the pot; two carrots, two parsnips, two turnips, half a cabbage, parsley, thyme and onion; then the beef, allspice and cloves pounded. Let the beef stew till brown; then add boiling water, till you make the soup as strong as you wish. When done, strain through a sieve; the water from the Bouillé is the best for the soup.

BOUILLE.

Take the bone from the rump of the beef; put in a pot of water; add cabbage, turnips, carrots, parsnips, parsley, and spice. Let it simmer six hours; half an hour before dinner put some of the gravy in a stew pan; thicken with brown flour and burnt sugar; add the vegetables; send the beef to table with the vegetables poured over it.

GUMBO.

Fry two chickens; also, fry one quart of okra; cut up four or five tomatoes, a large onion, and parsley to taste; while frying, pour in a pint or more of boiling water; stew till you can pick the bones out of the chicken; add a teacup of cream and one of rice boiled soft; add cayenne and black pepper, salt, and butter, to taste.

PEA SOUP.

Two pints shelled peas; half of a chicken; put on with one and a half gallons of water; some thyme, parsley, salt, and pepper. When the peas are done, take them out; then return them to the water in the mashed state; add quarter of a pound of butter, rolled in flour; before sending to table add half a pint of cream.

GUMBO SOUP.

One chicken, cut up and fried brown; one pint of lard; then take out, and fry two or three slices of beef in same gravy; five dozen pods of okra sliced and fried brown; six onions chopped and fried; a large pan of tomatoes chopped up. Put these ingredients into three quarts of water; boil two hours; season with pepper and sauce to taste, and serve hot.

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CALF'S HEAD SOUP.

Put the head into one and a half gallons of water; let it boil till the meat drops from the bones; take out and chop very fine; take out the brains and mix with them one pint of claret or port wine, one tea-spoonful of salt, and one glass of Madeira wine; mix with chopped meat an onion minced fine, handful of parsley, one tea-spoonful of cloves, one of allspice, one of black pepper, a little sage and thyme, a piece of butter size of an egg, with a little flour worked in, and put in the soup.

CHICKEN GUMBO.

Fry a chicken a light brown; have a pot with a gallon of water; add to it a pint of young okra sliced, a quart of ripe tomatoes, two or three spoonfuls of fried corn, six potatoes cut up fine, two onions chopped fine. After the chicken is fried, pour hot water on it, and boil until it falls from the bones. Pour the boiling liquor into the pot with the vegetables, remove the chicken from the bones, chop fine and add. Season with salt and pepper to taste. Have a kettlo of boiling water to add as it boils down. Thicken as for any soup. Just before serving, add a table-spoonful of butter.—*Mrs. J. B. Holliday.*

BLACK BEAN SOUP.

Soak a coffee-cup of beans over night, and put on next morning with a knuckle of veal. After four hours boiling take off liquor and strain it; pick off a few shreds of veal and put in and return to pot. Thicken with brown flour and flavor with ground spices, such as allspice, pepper, and cloves. Slice a couple of hard-boiled eggs, a couple of slices of lemon, and a cup of wine. and put in tureen, then pour in soup.—*Mrs. Sidney Clay.*

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FISH.

BAKED FISH.

Clean the fish thoroughly, and salt it; when ready to cook, wash it nicely; have ready some light bread crumbs; season highly with pepper, salt, a few celery seed, a very little chopped onion, a piece of butter about the size of a walnut; stuff your fish with this dressing, and place in a baking pan with water enough to about cover it; put in a little pepper and salt, and a piece of butter about the size of a large hen egg, rolled in flour. Put inside the stove, and when it begins to cook, baste frequently till done. Garnish fish with hard-boiled egg, cut in rings.—*Louisa.*

TO BAKE FISH.

Rub the fish with salt and pepper, and a very small quantity of cayenne pepper, inside and out; prepare a stuffing of bread seasoned with pepper, salt, thyme, or parsley; sew the fish or tie with a string; put it in a pan, and to a good sized fish allow a pint of water; sprinkle with flour, and add some butter; baste well; bake slowly one and a half hours.—*Katy Desha.*

TO STEW FISH.

Rub with salt and pepper, and put in a pan; also, one pint of water to a fish weighing five pounds. When about half done, season with salt and pepper, half a pound of butter, one teacup of flour, parsley, and thyme. This can be stirred into a pint of oysters (or, if not convenient, the oysters may be omitted). Serve, with the gravy in the dish. Instead of oysters, six hard-boiled eggs, sliced, may be used.—*Mrs. Martin.*

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TO FRY FRESH FISH.

After having the fish nicely cleaned, season with salt and pepper, and roll in flour or corn meal; drop them in hot lard, and fry until brown.

TO BOIL SALT COD.

Soak the fish all night; change the water next morning. About two hours before dinner, put it on in scalding water; boiling will harden it. Make a sauce of eggs and drawn butter. Codfish cakes can be made of cold fish, mashed potatoes and enough flour to make them stick. Make into little cakes and fry.

TO BOIL FRESH FISH.

Clean well and rub with pepper and salt, and pin it in a towel and drop in boiling water; keep it boiling fast. A large fish will take three quarters of an hour, a small one less time. When done, put it in a dish and dress with eggs, and drawn butter and parsley. Walnut and mushroon catsup are good with boiled fish.

FOR A LARGE FRESH FISH.

Wash and clean well; have a kettle of boiling water on the stove; take the fish and tie up in a cloth; put about one table-spoonful of salt in the kettle; boil six eggs very hard, and chop up fine; about two table-spoonfuls of butter; one tea-spoonful of pepper; one of salt, and a little mustard; a little milk to make into a gravy. Pour over the fish; if any fish eggs, boil them also. This is a nice fish sauce for any kind of fish.

STUFFED AND BAKED FISH.

Clean the fish and wipe dry; rub salt inside, and pepper, salt and flour all over the outside; then take stale bread and pound up well; add one tea-spoonful of pepper and salt; beat one egg, and add a little sage and onion; stuff the fish, and bake about two hours, and serve with sauce as the above.

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CODFISH BALLS.

Take codfish and soak one day and night, then boil it all to pieces, and pick into shreds; pick out all the bones, and let it drain. To about one pound of fish, allow one dozen Irish potatoes, boiled and mashed very fine; season with pepper, salt and tea-cupful of sweet milk; break one egg; then mix all well together, and make into rolls and bake a light brown.

STEWED CODFISH.

Soak well; put about a pint of water in a skillet, and pick to pieces about as much fish as you want for a meal; break two eggs into the skillet; then season with butter, pepper and salt; make a little thickening of flour and milk; stew until all is thick enough. (A side dish for supper or breakfast.)

FISH PIE.

One can of salmon must be picked into small pieces, and put aside until the pap is made—thus: put one quart of fresh milk to boil; with a rolling-pin or mortar pulverize about ten cents worth of oyster crackers, with which thicken the milk, making it about the consistency of mush; when almost cool, stir into it a quarter of a pound of butter, and a little suet; fill your baking-dish with alternate layers of this pap and the fish, beginning and ending with the pap; between each layer, grate a very little nutmeg; bake only until warm, for all of it has been cooked before.—*Mrs. J. C. Ford, Louisville.*

SAUCE FOR SALAD OR FOR FISH.

Take the yolks of two hard-boiled eggs; pulverize them well; add mixed mustard, pepper, salt and three table-spoonfuls of salad oil, and three of vinegar; one table-spoonful of tomato catsup.—*Miss E. Mitchell.*

FISH SAUCE.

One half pint of cream and milk mixed; two eggs well beaten; juice of one half lemon; salt and pepper. Put on the fire and stir constantly, until it thickens.—*Mrs. Ed. Taylor.*

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OYSTERS.

OYSTER SOUP.

To two quarts of new milk, add one pint of hot water; let it come to a boil; pour in the liquor of one whole can of oysters; then add the oysters, and boil two minutes. Have a soup tureen ready, with two dozen powdered oyster crackers, a tablespoonful of butter, salt and pepper to taste; pour on the soup and send to the table. Never allow butter to boil in soup; it curdles.

DRESSING FOR COVE OYSTERS.

Put one pint of milk on, and let it come almost to a boil; then beat two eggs, and stir into the milk; add mustard, salt and vinegar to taste.—*Miss Kate Spears.*

OYSTER SOUP.

Three quarts of new sweet milk; one half pint of water, one half pound of butter; salt and pepper to taste; pour into this the liquor of one can fresh oysters; let it come to a boil; then add the oysters, and one quarter of a pound of rolled crackers; let all boil a few minutes.—*Mrs. T. H. Mitchell.*

OYSTER SOUP.

To a can of oysters and liquor, add the can full of water, seasoned with red pepper and salt to taste; cook till nearly done. Add yolks of four eggs beaten, mixed in a pint of milk; put into the oysters, and stir till it thickens.—*Mrs. Burnley.*

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FRIED OYSTERS.

Use the largest oysters for frying. Take the oysters from the can and wipe them perfectly dry; break four eggs for a whole can; beat them a little and season very delicately with salt and pepper; dip each oyster into the egg and then into bread crumbs grated very fine; put them on a large board to dry again; fry in boiling lard.—*Mrs. P., Lexington, Ky.*

STEWED OYSTERS.

Separate the oysters from the liquor. Put the liquor in a stew-pan and add one pint water, a wine glass of cream, a lump of butter, size of hen egg; pepper, salt, bread crumbs to taste; let them boil together; then add oysters, and cook till thoroughly heated.—*Mrs. M. T. Scott.*

FRIED OYSTERS.

Separate the oysters from the liquor. One egg, one gill milk, one table-spoonful flour, pepper and salt, beat well together; then put oysters in batter, have ready powdered crackers; roll oysters in the crumbs and fry in hot lard or butter.—*Mrs. M. T. Scott.*

SCALLOPED OYSTERS.

Take the oysters from liquor; place some in a baking dish or pan; grate bread crumbs, seasoned highly with pepper and salt; a few celery seed over them and small bits of butter; add another layer of oysters and the seasoning; then pour over a glass of wine and the oyster liquor, after grating bread over the whole. Bake till hot through.—*Miss E. Mitchell.*

SCALLOPED OYSTERS.

Toast slices of bread and butter well on both sides; line the baking dish with it instead of a crust. Pour the oysters into the dish, after seasoning with butter, pepper and salt. Crumb bread on top and bake fifteen minutes.

OYSTER FRITTERS.

Take two eggs; bread crumbs and flour, and enough milk to make a stiff batter; season this with pepper and salt. Take

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equal portions of butter and lard, and put this in the frying pan; drop in a spoonful of batter and one or two oysters; cook brown and turn carefully. This is a nice breakfast dish.

TO STEW OYSTERS.

Put the oysters in a stew pan, with a lump of butter; when the oysters come to a boil, put in a thickening of flour and water, salt and pepper. Serve in a covered dish.

A FINE OYSTER PIE.

Make a rich puff paste; and, after having greased the baking dish, line with the paste. Then season one quart of oysters with pepper and salt, one half pound of butter, and half a tea-cup of bread crumbs; put this in with the oysters (without the liquor), and cover with paste (in strips.) This pie will bake in one half hour; if in baking the crust browns too fast, put over it paper doubled; if it looks dry, pour in some of the liquor, which must be boiled. Serve immediately, as paste is better when just from the oven.

OYSTER SAUCE FOR FOWLS.

Plump the oysters for a moment or two over the fire; take them out and stir into the liquor, flour and butter mixed together; salt and pepper to taste. When it has boiled, put in the oysters and add a glass of wine.

OYSTER SAUSAGES.

Chop a pint of oysters with a quarter of a pound of veal; some bread crumbs, seasoned with salt and pepper; pound them in a mortar; make them into little cakes, dipped into an egg; flour and fry them dry. Serve hot.—*Miss McCarney.*

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MEATS.

MEATS.

Meat should be kept for a day or two before being cooked, in order to render it more tender. Never parboil meat that is to be roasted. This extracts the juices and makes it insipid.

The fire must be in proportion to the size of the article to be roasted; an allowance of twenty minutes to each pound, is the time usually given. In summer, meat will roast in shorter time than in winter. Roast with a quick fire, and baste frequently.

Salt meats, large fish, and meat for soup should be put to boil in cold water.

Should poultry or meat not intended for soup be put to boil in cold or boiling water? This is a question on which the highest authorities differ. We recommend a middle course—using hot, but not boiling water; boiling water contracts the skin so rapidly as to toughen, and prevents impurities from escaping; cover the meat with water and boil gently, one quart to a pound. Cover closely and skim frequently; should the water become too much reduced, replenish with boiling water.

Frozen meat should be immersed in cold water before cooking, or it will be tough.

Boiled meat should be served as soon as ready for the table, or it will become sodden.

SADDLE OF VENISON.

Put the venison on to bake, with the side which is uppermost when it comes to the table next to the pan; then make the

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dressing thus: with the fingers crumble a small piece of light bread, which season highly with pepper and salt. When the meat is about half done, turn it over, and cut on either side of the bone several places, about two and a half inches long, which stuff with the dressing just made. Then pour all over the meat a half tea-cupful of catsup. Into a half tea-cup of black molasses stir a table-spoonful of whole allspice, and a tea-spoonful of brown sugar; this, too, pour over the meat; then crumble light bread all over the upper surface, keeping the meat well basted all the while, and cooking slowly, for it burns readily. Just before taking the venison off, put here and there all over it a little jelly.—*Mrs. C. S. Brent.*

BEEF A LA MODE.

Wash and wipe a round of beef; cut out the bone, and fill the place with a rich stuffing, made of bread crumbs, highly seasoned with pepper, salt and onions. Have ready one tea-spoonful of salt; also, one of pepper, cloves, mace and nutmeg; make incisions in the beef with a knife, and put in them strips of fat pork, rolled in the spices; sprinkle the remainder of the spices over the top of the beef; and then cover the whole with fat pork, to prevent burning. Tie the beef all around with tape, and skewer it well, to keep it in place; place in an oven with at least three quarts of water, and let it bake five or six hours, (a small piece will require less time.) Baste constantly with butter and lard, mixed with a small quantity of flour. When nearly done, skim off the fat and thicken the gravy. Season with walnut catsup and wine.—*Mrs. Brutus J. Clay.*

STUFFED BEEF STEAK.

Half a tea-spoonful mace, one tea-spoonful cloves, a little thyme, pepper, and salt, a double handful of bread crumbs; beat the steak well; mix the ingredients and spread them over the steak, keeping out a large spoonful to thicken the gravy; roll the steak, and tie at each end and in the center; put in a stove pan, and pour in enough water to prevent its burning; add a piece of

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butter about the size of a small hen egg. Put inside the stove and baste frequently while cooking. When done, thicken the gravy with the table-spoonful of bread crumbs; add a taste of pepper and salt.—*Miss Ella Mitchell.*

BEEF TONGUE.

Soak in cold water all night; then wash, and boil four or five hours; when done, take off the skin and cut in thin slices; or, it can be left whole; garnish with parsley.—*Miss E. Mitchell.*

CORN BEEF.

Make brine enough to cover, and strong enough to bear an egg; boil, and skim well; add a table-spoonful of saltpetre and a quart of molasses when you take it off the fire; then stir it up well and mix thoroughly. After the brine gets entirely cool, put in the beef.—*Mrs. Laurence Jones.*

TO COOK CORN BEEF.

Boil until the bone comes out; then put fat and lean together to suit the taste, and press between two plates or dishes with a flat iron.—*Mrs. Laurence Jones.*

TO CURE BEEF HAMS.

Cut hams off at hip joint; then rub and salt them; let them lie two weeks in moderate weather, three when very cold. After remaining in salt a sufficient time, rub the hams well with molasses and saltpetre, mixed as follows: one quart of common molasses with two table-spoonfuls of pulverized saltpetre —clarified, if to be had.—*Mrs. Laurence Jones.*

CURING BEEF.

Mix two tin cupfuls of salt, and one of brown sugar, two table-spoonfuls of pulverized saltpetre; rub the beef well with the mixture; let it remain three or four days; then hang and smoke for a week or two. This mixture is for a round of beef cut up into six or eight parts.

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TO COOK CORNED BEEF.

Put on in boiling water, and when done let it remain in the same water until cold; this renders it juicy and delightful.—*Mrs. E. McCarney.*

MUTTON CHOPS.

Trim the chops; beat them well and chop into mince meat, taking care not to separate the meat from the bone; chop both sides; sprinkle salt and pepper on both sides; have ready some bread crumbs and two eggs well beaten, and dip the chop in egg and roll in the crumbs; have in the frying pan two ounces butter; when it melts put in the chops and fry slowly; never turn them till they look firm; flavor with onion and parsley, a dessert spoonful of flour in an ounce of butter; brown the flour and roll in the butter.—*Mrs. M. T. Scott, Lexington.*

TO COOK A JOINT OF MUTTON.

Put it on in cold water, with one onion, some salt and pepper; let it boil two hours, or until tender, but not till it boils to pieces; then put it in a large baking pan; stuff with bread crumbs seasoned with pepper, salt, chopped onion, spices, herbs, and jelly; moisten crumbs with butter or melted lard; pour a pint, or little more, of water into the pan; place slices of fat bacon on the mutton; just before dishing up add to the gravy one pint wine, one table-spoonful jelly, and a little spice. If the gravy is very greasy, skim a good deal off before adding the wine. You should put on the mutton about 9 o'clock.—*Mrs. Stoner.*

HOW TO COOK HAM.

Take a good sized ham; put it into lukewarm water covered as tightly as possible; allow no more steam to escape than possible; a ham weighing sixteen pounds, boil from four to five hours; then let it stand in the water until cold; if taken from the stove at night do not take it from the kettle until morning. The same plan when boiling beef or tongue.

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TO BOIL A HAM.

Fill the pot with water ; put in the ham ; fill all around with nice hay ; add garlic, cloves, mace, allspice, thyme, and pepper ; let it boil several hours, until quite done, and then add about a quart of cider or wine.—*Miss Kate Spears.*

BAKED HAM.

Wash and clean, then wrap it well in a bundle of oats, and boil until done, then take out and skin ; then take two flat sticks and lay in the bottom of the stove pan ; lay the ham on the sticks, and make a batter of flour and water and spread all over the ham. Bake about one and a half or two hours, then take the batter off, and dress the ham.—*Mrs. Northcutt.*

STUFFED HAM.

After boiling the ham, skin it; have ready a dressing made of corn-meal muffins, hoe-cake, or grated biscuit. Add one moderate sized onion, chopped very fine, one or two leaves of sage, pepper and sugar to taste, a few celery seed. Make incisions all over the ham with a large knife, and press down the dressing. Very fine.—*Mrs. M. L. Rogers.*

TO ROAST DUCKS.

Wash the ducks and rub with salt and pepper; put them in the pan and cook three hours ; toast the bread for the filling and crush with a rolling pin ; season highly with pepper, salt and chopped onion. Some persons like three or four onions roasted with the duck and placed on the dish when brought to table. Basting is important in roasting meats.—*Mrs. Martin.*

TO ROAST GOOSE.

Prepare as for ducks ; sage, thyme and parsley may be added for the stuffing ; it requires but little butter, as geese are generally fat. Cook three hours ; pour off nearly all the fat that drips from the goose, as it will make the gravy too oily. Hash the giblets as for turkey and duck.—*Mrs. Martin.*

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TO ROAST A TURKEY.

Wash the turkey thoroughly, and rub with a little salt and pepper; have ready a filling made of bread toasted until crisp, and moistened with water; season rather highly with pepper, butter, and a little salt; put in a pan with one quart of water; put in the gizzard, etc.; dredge well with flour, and baste frequently. It requires three hours to cook a large turkey; a small one, one and a half hours. Cut up the giblets and serve in the gravy, which will be sufficiently thickened by the flour with which the turkey was dredged.—*Mrs. Martin.*

BOILED TURKEY.

Have the turkey nicely cleaned, and let it lay in salt and water a few minutes; fill with a stuffing of bread, butter, salt, pepper and parsley; tie the legs and wings, and then pin up in a towel; drop a little salt in the water. A large turkey will boil in about three or four hours; it should be kept boiling all the time, but not too fast, or it will boil to pieces. Serve with drawn butter, with four eggs chopped and some parsley. Oyster sauce is good with boiled turkey.—*Mrs. Martin.*

POULTRY.

If you have fowls that you fear will become musty before you can cook them, skin an onion and put inside, with a little pepper and salt; also, wash them in soda water before cooking. Some persons fill a small muslin bag with charcoal and put it inside and hang in a cool place.

ROAST TURKEY.

Wash the fowl, pepper, salt and flour it; put in a pan with a little water, and bake, basting often; when nearly done take out and fill with a dressing made of bread crumbs, flavored with oysters, onions or sage; or, if preferred, a dressing made of batter. Then put the turkey back in the pan with sufficient water to make gravy, and brown nicely.—*Mrs. E. McCarney.*

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HOW TO BROIL HAM.

Slice the meat as thin as you can, then put into a pan of cold water, set on the stove and let come to a boil; then have your griddle hot, and broil your meat.—*Mrs. Barnes, Hot Springs.*

SAUCE FOR GRATED HAM.

Boil one pint of vinegar, beat the yellows of four eggs, stir them in the boiling vinegar; add mustard to the taste; when cold, mix it into the grated ham.—*Mrs. Mollie Mitchell.*

CHICKEN PIE WITH RICE.

Line a dish with slices of broiled ham; cut up a boiled chicken, fill in with gravy or melted butter, then fill the interstices with boiled rice; cover the top quite thick with rice; bake three quarters of an hour.

CHICKEN PIE.

Cut up a large chicken, with sufficient water to make a good gravy; add quarter pound of butter rolled in flour, a little salt, pepper, and mace to taste; make a paste with three quarters pound of lard, quarter pound of butter, a little water and a pinch of salt; boil eight eggs hard, stir the yolks in the pie and bake.—*Mrs. Garnett Duncan.*

POT PIE OF BEEF, VEAL, OR CHICKEN.

The best way to make the crust is as follows: Peel, boil and mash a dozen potatoes; add a tea-spoonful of salt, two tablespoonfuls of butter, heaped; a half cup of sweet cream or milk; then stiffen with flour till you can roll it; be sure to mash the potatoes fine; run them through a sieve after mashing. To prepare the meat, first fry half a dozen slices of salt pork, cut it up, together with the beef, veal, or chicken, and boil in just water enough to cover them till the meat is nearly done; then peel one dozen potatoes and slice them thin; roll the crust half an inch thick, and cut into oblong pieces; put alternate layers of crust, potatoes and meat; sprinkle salt and pepper over each layer of meat; let the crust be at top and bot-

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tom; lastly, pour on the liquor the meat was boiled in, until it covers the whole; let simmer till top crust is baked. If you have occasion to add more liquor or water, it must be boiling.—*Miss E. Mitchell.*

MEAT CAKES.

If you have any cold meat, game, or poultry (if underdone, all the better), mince fine with fat bacon or ham, season with a little pepper and salt; mix well, and fry in cakes. Serve in gravy.

STEWED VEAL OR MUTTON.

Cut broiled or roasted veal in slices, flour and fry till a light brown; take them out; put hot water in the butter they were fried in; mix flour and water together, and stir into the gravy; season with pepper, nutmeg, or a little catsup. Put in the meat and stew till very hot.—*Miss Hawes.*

BAKED HASH.

Chop the meat very fine, and put in a pan with some water; add salt and pepper, butter and bread crumbs to taste; season with a little chopped onion, parsley, and thyme, all minced fine; half a cup of milk or cream, with one egg beaten in; grate some crumbs over the top, and bake till brown.

HASHEÈ.

Take any kind of cold beef or bouillè; let one third of it be fat; mix a small portion of chopped ham; season with chopped onions, black pepper, cloves, thyme, or a little sage, according to taste; bind all together with yolk of egg or a little flour; bake a short time, in two oval cakes; take the gravy that fries out and thicken with a little flour; add a little water; season with pepper and salt, and pour over the hasheè. It may be made with cold veal.

SAUSAGE MEAT.

To thirty pounds of meat add eight ounces of fine salt, three ounces of pepper, two tea-cupfuls of sage, one tea-cupful of summer savory. This is excellent.—*Miss Jaynes.*

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SMOKED SAUSAGE.

Make the sausage by the above recipe, only season more highly. Have ready bags made of strong cotton, which will hold almost two pounds each. Dip the bags in hot water and wring well. Put into them the sausage, stuffing very tightly. Close securely, and hang up to smoke several weeks. When wanted for the table, boil five hours. By this method sausages can be kept for months.—*Mrs. Cook.*

SAUSAGE.

Seven pounds lean meat, five pounds back-bone fat, seven spoonfuls sage, five spoonfuls salt, and three spoonfuls pepper.—*Mrs. Elisha Warfield, Lexington.*

PICKLE FOR PORK.

Four gallons of water, one and a half pounds of sugar, six pounds of salt, two ounces of saltpetre: boil, and skim; when cold, pour over pork.—*Miss Hawes.*

TO GLAZE A COLD HAM.

After the ham is boiled and cold, cover it with the yolk of a well beaten egg; sprinkle with cracker or stale bread grated; then cover again with sweet cream, and bake until brown.—*Mrs. Simms.*

GIBLET PIE WITH OYSTERS.

Take the giblets of two full-grown chickens, or a large turkey; stew them until nearly done; then cut up in pieces an inch in size; have ready a pan lined with rich paste; into which pour the giblets, mixed with a can of oysters; put in also enough of the oyster liquor to make the pie very juicy; add flour to thicken slightly, with butter, pepper, and salt; bake until the pastry is a light brown.—*Mr. M. Chapline.*

A QUICK WAY TO BROIL STEAK.

Have a nice tender-loin steak; pound until thin; put it in a dry hot skillet, if you have no broiler; have ready in a meat dish, a heaping table-spoonful of butter, tea-spoonful of salt,

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a good deal of pepper, and a little water. Set this in front of the stove. As the juice cooks out of the steak, pour it in the dish, then turn it and brown on the other side. Saturate the steak well with the gravy, and serve very hot.—*Miss Florence Short.*

CORN BEEF.

Rub the beef with a little salt and sugar (and saltpetre if you like), mixed; lay out on planks for two or three days, then pack the beef in a tight barrel; make a brine that will bear up an egg; add six pounds brown sugar, one fourth pound saltpetre, and twelve pods red pepper; boil and skim well; when cold, cover the beef with the mixture. Put a weight on, to keep the beef under; examine in a day or two, and if the brine be found bloody, pour off, boil and skim again; adding more salt and water; when cold, cover the beef with it again. This will cover a flour barrel of beef.—*Rev. Green Clay Smith.*

DUTCH PUDDING.

Boil the neck of the beef until perfectly tender, and the bones come out easily; take it up, on a tray, and pick it to pieces, just as you would souse meat; skim the grease off the liquor, and drain the liquor off; clean the vessel; return the meat and liquor; when it boils, thicken with sifted meal until like mush; cook till perfectly done; season with salt, pepper and sage; mould in pans, and slice and fry brown like sausage. —*Mrs. Blythe, Madison county.*

WHITE PUDDING.

To one part of beef suet, chopped very fine, add two parts of flour; mix well, and season highly with salt and black pepper. This mixture may then either be put in skins or tied in strong cloth (enough for a dish in one cloth), allowing room to swell. It must then be put in boiling water, and boiled very vigorously for some time—perhaps an hour, or until the skins are tender when pricked with a fork. This pudding will keep many months. For breakfast, cut off what seems to be a sufficient portion. If in skins, broil it; if in a cloth, turn it into a pie-pan, and heat it. It is only good when *very hot.*—*Mrs. James Withrow, Lewisburg, W. Va.*

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SAUCES FOR MEATS.

VENISON SAUCE.

One pound of brown sugar, one tumbler or one and one half pint of currant jelly, one pint claret wine (or if you prefer, tomato catsup), two table-spoonfuls of ground mace and cinnamon, one pound of butter. Boil all well together.—*Mrs. Simms.*

DRAWN BUTTER.

Rub two tea-spoonfuls of flour into a quarter of a pound of butter, add five tea-spoonfuls of cold water; set it in boiling water till it melts, and when it begins to simmer, it is done. Do not set it on the stove, as it fries the butter and spoils it. Be careful always to work the flour in the butter so thoroughly as not to be lumpy. If the drawn butter is used with fish, add eggs—hard boiled and chopped very fine. If used with boiled fowl, put in oysters while it is simmering, and let them become thoroughly heated.—*Miss Ella Mitchell.*

A SAUCE FOR COLD MEATS.

Beat three eggs, leaving out one of the whites, cut up one large wine-glass of acid jelly into the eggs, mix a table-spoonful of flour and mustard with a little vinegar, one table-spoonful butter, one half tea-cupful vinegar. Boil the whole mixture, and stir all the time until it becomes thick; after cooling, chop up a green cucumber pickle very fine, and mix with it.—*Mrs. Simms.*

WINE SAUCE FOR ROAST MEAT.

One quart of wine, one and a half pints jelly, three quarters

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pound of butter, three table-spoonfuls of sugar, one and a half table-spoonfuls of allspice; cook together until it thickens.—*Mrs. Jones.*

ONION SAUCE FOR MUTTON.

Boil onions with milk and water, changing water; afterward chop the onions fine; add pepper and salt; stew till done.

WINE SAUCE FOR VENISON.

Three quarters pound of butter, one and a half pints of jelly, three table-spoonfuls brown sugar, one and a half table-spoonfuls of ground allspice, one quart of port wine; stew till thick.

HORSE-RADISH SAUCE.

Four table-spoonfuls of grated horse-radish, one tea-spoonful sugar, one of salt, one half of pepper, two of mixed mustard and vinegar, three or four table-spoonfuls of cream. When served with hot beef, put in a jar, which jar place in a sauce-pan of boiling water; do not allow the mixture to boil, or it will curdle.

CUCUMBER OR WINE SAUCE.

To one gallon sliced cucumbers, put as much salt as you please; let them stand two or three hours; press all the water out through a coarse linen cloth. Add two table-spoonfuls white mustard seed, one of mace, broken up, two of black pepper, one pint of Madeira wine, one and a half tea-cupfuls white sugar, four table-spoonfuls of good sweet oil, a table-spoonful of Burrows' ground mustard, mixed with the oil and sugar; then the wine stirred in gradually; put enough cider vinegar to cover well.

ONION SAUCE.

Peel the onions, and boil until tender; drain the water well from them; chop and pour on them drawn butter, together with a little rich milk; boil all up once. A turnip boiled with the onions makes them more mild.

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MUSTARD SAUCE.

Beat yolks of two eggs, mix in them a glass of acid jelly, one tea-spoonful black pepper, one table-spoonful of mixed mustard, one table-spoonful butter, one tea-cupful of vinegar, cook, stirring all the time; after it becomes cool, add a half tea-cupful of catsup.—*Mrs. John Ray.*

LONDON CLUB SAUCE.

One gallon vinegar, one pound black pepper, half pound cayenne pepper, half pound mustard, four ounces cloves, four ounces salt, six ounces burnt sugar. Put all in a stone jar and let steep for two weeks.—*Miss M. J. Redmon.*

SAUCE JELLY FOR FOWLS OR MEAT.

Yolks of two hard-boiled eggs, rubbed to a paste, two table-spoonfuls of gravy or butter, one tea-spoonful of jelly, and a little vinegar, one tea-spoonful of mixed mustard, one table-spoonful of minced pickle.—*Mrs. Frank Clay.*

MINT SAUCE.

Take the leaves from twelve stalks of mint, wash them and mince them very small. Mix well in a small tea-cupful of vinegar; same quantity of water, with two table-spoonfuls of sugar. Serve in a sauce-boat with roast lamb, either hot or cold.

WHITE SAUCE FOR POULTRY.

In a cupful of cream mix two table-spoonfuls of flour till very smooth; a little ground mace, nutmeg and salt; add a cupful of the water you boiled the fowl in; put it on the fire, stirring all the time till it boils. It should be very thick and smooth. Pour over the boiled fowl.

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CATSUPS.

CABBAGE CATSUP.

Chop four heads of cabbage very fine, and sprinkle with salt, drain in a bag one night, add half a pound of white mustard seed, two table-spoonfuls of made mustard, one table-spoonful of cinnamon, one of allspice, one of mace, two of celery seed, two of ground pepper, twelve of turmeric, four large onions, three pods of green pepper, one dozen small cucumbers, one tea-cup brown sugar; vinegar enough to mix well.

GREEN TOMATO CATSUP.

Two gallons of tomatoes, three gills of white mustard seed, five tea-spoonfuls of black mustard (ground), two of ground pepper, two of ground spice, two of ground cloves, one gill of salt, six sliced onions, one pound of brown sugar, one gallon of strong cider vinegar; put it all together; mix well and boil till a light color; put in turmeric and horse-radish to taste; if convenient, a tin vessel is the best for the purpose. Put in jars and tie up while hot; temper your jars with hot water for fear of bursting.—*Mrs. F. Thomas.*

TOMATO CATSUP

To one gallon of strained tomato pulp, put four table-spoonfuls of salt, four of black pepper, two of allspice, four pods red pepper; boil until quite thick; vinegar to taste. Put allspice in a muslin bag, or the catsup will be dark.

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RIPE TOMATO CATSUP.

One half bushel of skinned tomatoes, one quart of cider vinegar, one pound of salt, one quarter pound of black pepper, one ounce of cayenne, one of cloves, one quarter of a pound of allspice, three boxes of mustard, twenty cloves of garlic, six good onions, two pounds of sugar, one handful of peach leaves; boil for three hours, constantly stirring, to prevent burning; when cold, strain through a sieve, and bottle for use. It improves with age.—*Mrs. N. B. Rion.*

CUCUMBER CATSUP.

Put peeled cucumbers into cold water; grate them; season well with salt; tie up in a thin cloth and let them drain all night; mix in the vinegar, white mustard and celery seed, black pepper and a little sugar; pour over the cucumbers; use all cold.—*Mrs. Vol. Higgins.*

TOMATO CATSUP.

One gallon of tomatoes, one quart of vinegar, six pods of red pepper, six table-spoonfuls of black pepper, six of allspice, two of cinnamon, four of salt, and one of mustard seed. The spices must be ground. Boil slowly four hours.

GREEN TOMATO CATSUP.

To one gallon green tomatoes, pulled and cut fine, add one quart of finely chopped onions, one quart good cider vinegar, four pods of red pepper, one half tea-cup salt, one tea-cup mixed ground spices, one cup of brown sugar; stew until one half remains in the kettle.—*Mrs. Kenney.*

TOMATO CATSUP.

One peck of tomatoes, one cup of salt, three table-spoonfuls of black pepper, two of cloves, two of allspice, one large pod of red pepper chopped very fine, four onions chopped, one tea cup of brown sugar, twelve cloves and same of garlic. Pour boiling water on the tomatoes, to remove the skins; put them into a kettle with one quart of vinegar, and boil two hours; put through a colander, and add two table-spoonsfuls of celery seed; bottle while hot.—*Mrs. Jones.*

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GOOSEBERRY CATSUP.

Ten pounds of fruit just before ripe, five pounds of sugar, one quart of vinegar, two table-spoonfuls each of ground black pepper, allspice, cloves and cinnamon. Boil the fruit in the vinegar until reduced to a pulp, then add sugar and spices.—*Mrs. Thomas.*

CUCUMBER CATSUP.

Grate the cucumbers, sprinkle with salt; to every three dozen cucumbers grate one half dozen large onions, a little horse-radish; press the cucumbers till all the water is out. *Save the water* and measure it; when dry, use the same quantity of good vinegar as there is of water; add sugar and a little turmeric; season with black and cayenne pepper, and white mustard seed; mix thoroughly, put in bottles and cork them tight.

CHELEE SAUCE.

Twenty-four ripe tomatoes, eight onions, six peppers, eight coffee cups of vinegar, eight table-spoonfuls of sugar, eight table-spoonfuls of salt, one table-spoonful of cinnamon, one of allspice, one of nutmeg, one of cloves. Boil all together well, and seal while hot. Superior to tomato catsup.—*Mrs. James Short.*

DELICIOUS TOMATO CATSUP.

One-half bushel tomatoes, one pint salt, three table-spoons black pepper, two tablespoons allspice, six pods red pepper, one dozen onions, one quart sugar. Pour boiling water over the tomatoes to remove the skins, mash and put to boil, with one quart of vinegar. Tie the spices in a bag, and crush them. Boil all together until thick. Put through a colander; then add two table-spoons of celery seed, and season with cayenne pepper to taste.—*Mrs. Jos. Wilson.*

HOW TO MIX MUSTARD.

Three tea-spoons of good mustard, one of salt, one-half of pepper, two table-spoons of brown sugar. Mix with hot vinegar. It is better after the first day.

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SOUR PICKLES.

OIL MANGOES.

Quarter of a pound of garlic, one pound scraped horse-radish, one pound white mustard seed, one ounce long and two ounces round black pepper, two of allspice, two of turmeric, one of mace, one of cloves, quarter ounce ginger cut up fine, four ounces olive oil. Scald the mangoes, when stuffed, in well spiced vinegar.—*Miss Hawes.*

CELERY PICKLE.

Cut up six or eight heads of cabbage, six or eight heads of celery, put them in a jar; pour boiling salt and water on them, and let them stand two days; then drain in a colander; put in a pan; take two ounces turmeric, some scraped horse-radish, six or eight blades of mace, broken cinnamon, white ginger broken, and a half paper of celery seed; mix all these with the cabbage; put on the fire one quart of vinegar, made very sweet with sugar; a handful of whole black pepper; let it come to a boil, and when cold pour on the pickle; fill up with cold vinegar.—*Miss Clara Hawes.*

WALNUT PICKLE.

Gather walnuts about the 10th of June, when you can stick a pin through them; lay them in salt water for two weeks; take them out and scrape them, and rub with a coarse towel; then lay them in fresh water for three days, changing the water daily; put garlic, allspice, and black pepper into vinegar, and pour

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it boiling on the walnuts. If they are rather old and hard, scald them in an iron pot. Cloves are an improvement.—*Mrs. Peers, Virginia.*

OIL MANGOES.

Take of ginger (soaked in salt water until soft), of horse-radish (soaked half an hour), scraped, of mustard seed, each two pounds, one ounce black pepper (not beaten), half an ounce of mace, half an ounce cloves, half ounce turmeric, and two tablespoonfuls of oil or nice, fresh butter; beat them all together in a mortar. The melons must be in salt three days, then wiped dry, and filled with the above ingredients. If any is left, put it into the jar with the mangoes. Also, half a pint home-made mustard, and cover with boiling vinegar. Always use sugar in pickle. They will not be fit for use for several weeks; will keep for years.—*Mrs. B., Washington, Va.*

GREEN PEPPER MANGO PICKLES.

Seed and lay them in salt and water ten days; then soak in clear water twenty-four hours; pack them in a jar and scald them with vinegar and water, with a small piece of alum, for three successive days; then make a stuffing of one pound dried cabbage, horse-radish, ginger, mustard, half pound each; mace, cloves, cinnamon, one ounce each; sew each pepper, and pack in a jar; boil strong vinegar and pour over them; cover tightly, to keep the steam in. The cabbage must be dried and chopped fine, and horse-radish scraped and dried; all ingredients, except cabbage, to be pounded fine; then mix the whole with salad oil or fresh butter.—*Mrs. Cooke, Va.*

PEPPER MANGOES.

Put the peppers in strong brine for two weeks; then put in fresh water until free from salt; take a piece out and fill with grated horse-radish, white mustard seed, a little grated onion, and a few cloves of garlic, ground cinnamon, mace, black and green pepper, to taste.—*Mrs. Rucker.*

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CUCUMBER PICKLE.

Make a brine that will bear up an egg; drop in cucumbers, and let stand ten days; take out of brine and drain. They should stand all night in clear water after being taken out of brine. After the clear water has drained off, put them in a kettle with grape and cabbage leaves and a lump of alum; cover them with vinegar weakened with water, and let them simmer until of a pretty green color; take them out to cool and drain; and put them into a three gallon jar; take one ounce mace, three ounces cloves, three ounces cinnamon, quarter pound mustard seed, one ounce celery seed, quarter pound whole black pepper, quarter pound allspice, two table-spoonfuls ground mustard, handful chopped horse-radish, two pepper pods, four onions, two ounces race ginger, two pounds sugar; put spices in one quart vinegar; boil and pour over pickle.—*Mrs. Henry Spears.*

MARTINOE PICKLE.

Gather when young and tender; wipe, and drop in strong brine until you wish to pickle; then soak in clear water twenty-four hours; put them in an iron pot and cover with vinegar and water (cold); let them simmer slowly, until they blacken; do not boil. Put them in a jar (two gallon); chop four onions fine; add one pound brown sugar, handful sliced horse-radish, handful cloves and allspice, one ounce race ginger, one ounce celery seed, two ounces mustard seed; sprinkle these all in the jar; boil strong vinegar and pour over the pickle; set a plate over the jar, to cover while hot.—*Mrs. Cooke, Va.*

GREEN TOMATO PICKLE.

Take half a bushel green tomatoes (being frosted is no disadvantage); wash, and slice them thin, with one dozen onions, a few blades of garlic, and half a dozen green pepper pods; sprinkle them in layers with salt, and let them stand all night; next morning rinse and drain well; then mix well together one ounce pulverized ginger, one ounce allspice, one ounce mace, one ounce celery seed, one ounce mixed mustard,

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a half ounce turmeric, and one pound of sugar. Put a layer of tomatoes and a layer of spices alternately in a kettle with strong vinegar, and boil until tender.—*Mrs. Martin.*

YELLOW PICKLE.

One and one half dozen of cucumbers sliced lengthwise, one and one half dozen onions, four heads of cabbage sliced; put in a basket a layer of each, then a layer of salt; hang up to drip twenty-four hours; ground cinnamon, cloves, ginger, pepper, white and black mustard, mace to taste; turmeric enough to color; two gallons of vinegar, two cups of sugar; boil sugar and vinegar together; pour over four mornings.—*Mrs. Morris Gass.*

CABBAGE PICKLE.

For a two gallon jar take cabbage enough quartered to fill it, then pour on it hot brine; let the brine remain on them four days; squeeze them out of the brine, and pour weak vinegar over them, letting it remain several days; take strong vinegar put into it two ounces of cinnamon bark, essence of cloves to suit the taste, two ounces of turmeric; put this over the cabbage and tie closely.—*Mrs. Patsey Edwards.*

This has taken the premium at the Bourbon Fair several times.

PEACH MANGOES.

Take large free-stone peaches, sufficiently ripe to allow the seed to come out easily; put them in strong brine for two days. Mix to your taste chopped garlic, race ginger, soaked in water over night or until soft, and then slice thin, grated and sliced horse-radish, white mustard seed and cloves. Take out the seed, fill them with this mixture and tie them up. Fill up a jar with them, and sprinkle through, as they are put in, some cloves, stick cinnamon broken quite fine, and a bag of turmeric; season, enough vinegar to cover the whole, with a little ginger, nutmeg and mustard—about one gill of mustard to one quart of vinegar.—*Mrs. M. T. Scott.*

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PEACH MANGOES.

Take large free-stone peaches (almost ripe enough to be eaten with cream), put them in brine for two days, wipe them dry; take out the seed and fill the space with scraped horse-radish, white and black mustard seed, celery seed, garlic or onions, pounded cloves, allspice, nutmeg, powdered ginger, pepper, cinnamon and sugar. Cover with cold vinegar, allowing to each quart one gill of table mustard, mixed, seasoning the vinegar with whole cloves, allspice, ginger, mustard, horse-radish a good deal of stick cinnamon and a bag of turmeric.

Keep the peaches well covered and the jar tied closely.—*Mrs. P., Lexington.*

CUCUMBER PICKLE.

Take eighty-five cucumbers, put in salt water one day and night; one plate horse-radish, two table-spoonfuls whole black pepper, two red peppers, two onions, one tea-spoonful mace, same of cloves, three table-spoonfuls allspice, four table-spoonfuls mustard seed, three table-spoonfuls celery seed, one pound sugar, two pieces ginger.—*Mrs. P., Lexington.*

TOMATO PICKLE.

One peck green tomatoes sliced, one dozen onions sliced, sprinkle with salt, let stand till next day; drain them; then use one and one half ounces black pepper, one ounce whole cloves, one ounce yellow mustard seed, one ounce allspice. Put in the kettle a layer of spices and one of tomatoes and onions alternately; cover with vinegar; wet mustard before putting in (one half box mustard). Boil ten or fifteen minutes.

If pickles become sharp, add sugar.—*Mrs. P., Lexington.*

FROSTED TOMATO PICKLE.

One half bushel of tomatoes frosted slightly; wash and slice them; eight onions, one half pint of garlic seed, six pods of green pepper. Sprinkle with salt and let remain all night; drain in the morning and add two ounces of allspice, two ounces race ginger, one ounce mace, one ounce turmeric, two ounces of white

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mustard; put the turmeric in a bag, and beat the spices. To one half gallon of vinegar add two pounds of brown sugar. Put all into a kettle and let boil.

MIXED PICKLES.

Four large heads of cabbage, one peck green tomatoes, two dozen large cucumbers, one dozen onions, one dozen green peppers; chop each separately, very fine; mix all together; then put a layer of the mixture and a sprinkle of salt; let it set all night; in the morning squeeze it perfectly dry with the hands, and cover with cold vinegar; let it set twenty-four hours, and squeeze as before; put it in the jar. Then take fresh vinegar, enough to cover it, put in a kettle with two pounds of sugar, about one half ounce of cloves, cinnamon, allspice and mace; grind the allspice, tie up in a thin cloth; let this boil a few minutes, then pour over the pickles. Excellent.—*Mrs. W. W. Gill.*

MIXED PICKLE.

One dozen onions, one dozen green peppers, four dozen cucumbers, two heads of cabbage. Chop the whole fine and let stand one hour; then put in a bag and hang all night to drain. Next morning, cover with cold vinegar and let stand for twenty-four hours; then drain again all night. Then scald enough strong cider vinegar, with all kinds of spices tied in a muslin bag and sweetened to taste; pour over the pickle, and put something over the jar to keep the steam in. When you drain the pickle for the last time, before adding the hot vinegar, put in black and white mustard seed, and celery seed also, according to your judgment.—*Mrs. Blanton.*

CHOW CHOW.

One large head of cabbage, two dozen cucumbers, one dozen green peppers, one gallon green tomatoes, one half dozen onions; chop the onions and pour hot water over them, letting them stand ten minutes; chop the other ingredients fine and sprinkle salt over them, adding the onions. Let them stand all

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night, and put them to drain two hours; then pour on weakened cold vinegar; let stand twenty-four hours; pour off that vinegar, and to every gallon of the mixture add one half pound sugar; put good vinegar on; season with mace and cloves; mustard and turmeric to color; put the vinegar on the fire; let come to a boil and pour over it.—*Mrs. D. M. Dodge.*

CHOW CHOW.

One half gallon of cucumbers or tomatoes; sprinkle with salt and let stand six hours. Then prepare half a gallon of cabbage in the same way; press the water out; cut one dozen onions fine; pour boiling water over them and let stand a while; then drain and mix all together; add half a dozen green peppers cut fine, a cup of ground mustard, two cups of white mustard seed, three table-spoonfuls turmeric, three of celery seed, one of mace, one of red pepper, one of ground cinnamon; mix all these well together; boil vinegar enough to cover; put one pound of sugar in the vinegar, or as much as you choose. Pour it boiling over the pickle.—*Mrs. Wornall.*

ROUGH AND READY PICKLE.

Slice six dozen cucumbers, half a peck of green tomatoes, one dozen bull-nose peppers, and one dozen silver-skin onions; salt them separately, and let them stand over night; next morning press them perfectly dry and mix together, having chopped the onions and peppers fine. Put half a tea-cup of black pepper, half a tea-cup of allspice, half a pound of white mustard seed, one ounce of celery seed, some horse-radish, a few cloves; cover well with vinegar, and let it come to a boil. To every gallon of the mixture put half a pound of brown sugar.—*Mrs. John B. Payne.*

HYDEN SALAD.

One gallon cabbage, one gallon green tomatoes, one pint green peppers, taking out the seeds carefully, one quart onions (all chopped fine). Sprinkle salt over the tomatoes, and let stand awhile; then strain the juice off and throw it away. Add to

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the cabbage, etc., five table-spoonfuls of mixed mustard, two of ginger, one of cinnamon, one of cloves, one of mace (all powdered fine), three ounces of turmeric, one ounce of celery seed, three pounds of sugar; mix all well together; cover with good vinegar and boil slowly till done. A tea-cupful of salad oil added is a great improvement.—*Miss C. Hawes.*

COMPOSITION PICKLE.

Three dozen cucumbers, peeled and sliced, three dozen onions, eight heads of early cabbage, which must be boiled in weak salt water until tender; then put out in the sun to dry a little. Put all these ingredients in a basket with a towel in the bottom, a layer of the ingredients and a layer of salt alternately; hang up to drip twenty-four hours. Take two gallons of cider vinegar and six pints brown sugar, with cinnamon, cloves, ginger, white and black mustard seed, to suit taste; boil two or three mornings, and pour over pickle (after having previously cleared them of all the salt and water). Tie up closely.—*Mrs. Kenney.*

HOW TO COLOR PICKLE GREEN.

Never use a copper kettle, as it is poisonous. Boil together one gallon of water and two pounds common salt; pour the hot solution over cucumbers, and allow it to remain three hours; then pour off and cover with good vinegar, scalding hot; let this stand three days; then pour off and scald in fresh vinegar.—*Miss Ellen Mitchell.*

INDIA PICKLE.

One peek of cucumbers, one gallon onions, one quart green peppers, one pound brown sugar, one box ground mustard, one ounce of olive oil, two ounces of celery seed, two or three grated nutmegs, one ounce each of race ginger, mace and turmeric, some black and white mustard seed, garlic, and horse-radish to the taste. All (except the seasoning) to be soaked in salt water twenty-four hours, then drained; add the spices, etc., and pour over strong cider vinegar.—*Mrs. Jim Bashford.*

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SPANISH PICKLE.

Slice very thin one gallon green tomatoes; let them remain in brine one night. Prepare a mixture of white mustard seed, one pint grated horse radish, one third pint green peppers, one third pint chopped onion, one table-spoonful ground black pepper, two table-spoonfuls cloves, two of mace; put in the jar a layer of this mixture, then a layer of tomatoes, and so on until it is filled. Pour on sufficient cider vinegar to cover the whole. To one quart of vinegar add three quarters of a pint of sugar; boil together, and pour over the pickle. This quantity will fill a two gallon jar.—*Mrs. Mary Webb.*

SPANISH PICKLE.

To every gallon of green tomatoes sliced, add one and one half cupfuls of salt, four large onions, and a small quantity of green pepper; let it drip all night; add white mustard, spice, cloves, two and a half cups of sugar, and enough vinegar to cover; let it boil fifteen minutes; put in a jar and add vinegar sufficient to cover.—*Mrs. Morris Gass.*

SPANISH PICKLE.

One peck of cucumbers sliced, about an inch thick, two dozen onions sliced, two dozen pods of green peppers; sprinkle with salt and let stand twenty-four hours, then put all in a bag and drain all night. Prepare vinegar by adding to one gallon pure cider vinegar, one ounce turmeric, two ounces white ginger, two boxes ground mustard, one ounce horse-radish, two ounces celery seed, four table-spoonfuls of salad oil and one and one-half pounds of brown sugar.—*Miss Nannie Abbott.*

ONION PICKLE.

Take two gallons of small white onions, one pint of salt; pour on boiling water and let it stand twenty-four hours. Then boil slowly in sweet milk and water, until coddled; soak a day or two in weak vinegar. Then scald good cider vinegar with all kinds of spices (except allspice, as it will make onions dark) and pour over.—*Mrs. Blanton.*

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PICKLE ONIONS.

Peel and boil in sweet milk and water ten minutes ; drain off the milk and water, and pour scalding spiced vinegar on them immediately; tie up.—*Mrs. George Davis.*

MIXED PICKLE.

Two gallons chopped cabbage and green tomatoes, one pint of chopped onions, five table-spoonfuls of ground mustard, three gills of white mustard seed, two table-spoonfuls of ground pepper, two table-spoonfuls allspice, two tea-spoonfuls of ground cloves, one pound brown sugar, one table-spoonful celery seed, two table-spoonfuls of turmeric, three quarts of the best cider vinegar. Put all in a kettle and boil well.—*Mrs. Davis.*

SPICED VINEGAR.

Two and one half gallons of apple vinegar, two and one half pounds of brown sugar, one pound of white mustard seed, one box of Kentucky mustard, one half pound of pepper, two ounces of cloves, two ounces of celery seed, two ounces of allspice, two nutmegs. Boil all together; then add one pound of scraped horse-radish, one half dozen sliced lemons, two dozen sliced onions, sprinkle with salt, and let drain one day; keep the pickles in vinegar two weeks, then drain one day. Boil vinegar and spices all together, and pour over pickle.—*Mrs. Charlton Alexander.*

CUCUMBER MANGOES.

Take two dozen large cucumbers; cut a block an inch square out of the side of each cucumber; scrape out the seeds and all the pulp, if possible, with thumb and finger; lay them in weak salt and water for five hours. Make a dressing of two large heads of cabbage, chopped fine, and four green peppers, also chopped fine, two ounces celery seed, two ounces white mustard seed, one ounce ground black pepper, one ounce salt, and one tea-cupful of sugar. In stuffing the cucumbers, squeeze the water from dressing. Put two onion sets and two small beans into each cucumber. Put back the block and tie with

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a strip of cotton a half inch wide. Put a layer of vine leaves, a layer of cucumbers, and a tea-spoonful of powdered alum alternately into a kettle, until it is full. Cover with vinegar and scald three quarters of an hour. Then lift them out of this vinegar into jars, adding whole spices to the taste.

Take a gallon of fresh vinegar and one pound and a half of brown sugar; boil for fifteen minutes and pour over the pickles. If not sufficient to cover, pour in a little cold vinegar.—*Mrs. A. Turney, Jr.*

DELICIOUS CUCUMBER PICKLE.

Take cucumber pickles that have already been made, slice them, some lengthwise, some crosswise, also slice some onions rather thick. Lay the onions in salt water. In a kettle put one quart best cider-vinegar, made quite sweet with brown sugar, and colored strongly with turmeric. Season highly with cinnamon, cloves, allspice, mace, white and black mustard seed, celery seed, and curry powder, and let all boil well. Then put in cucumbers and onions. Boil until the pickles are a rich citron color; let them cool and tie or seal in jars.—*Mrs. John A. Hanly.*

GREEN TOMATO PICKLE.

One peck tomatoes, one-half peck of onions, a handful of green peppers, one ounce cinnamon, one ounce ground mustard, one ounce mustard seed, one-half ounce cloves, one nutmeg, one table-spoonful of turmeric, one tea-spoonful black pepper, one pound sugar, one gallon vinegar.

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SWEET PICKLES.

APPLE SWEET PICKLE.

Take five pounds of sugar, one quart of vinegar, one and one half ounces of stick cinnamon, one and one half ounces of cloves, one ounce of white mustard; boil all together. Pare and quarter eight pounds of apples; put in boiling water; let boil till tender. Then pour the boiling vinegar and spices over the apples.—*Mrs. Amanda Clay.*

SWEET MANGO PICKLE.

Let the mangoes remain in salt and water one week. Place grape leaves in the bottom of the kettle, and put in the mangoes with leaves between each layer. Take equal parts of vinegar and water, with a tea-spoonful of alum, and let the mangoes scald, but not boil, until green; then throw in cold water and let them stay till cold. Take two pounds of sugar, half gallon of vinegar, one half gallon of water, and scald them for three days, first peeling and extracting the seed; do not peel cucumbers.

The Stuffing for Mangoes.— Scald one pint of white mustard seed, one half ounce of mace, one half ounce of cinnamon, one dozen cloves (the spices must be ground); one half tea-spoonful anise seed, one ounce celery seed, two cloves of garlic, one pint of cabbage, chopped fine.

Vinegar for Mangoes.—Three pounds of sugar, one gallon good vinegar; let it come nearly to a boil, and pour it on the mangoes

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after they are stuffed, neatly tied up and packed in a jar. Put a plate in the jar to keep the mangoes under the vinegar.—*Mrs. D. Goodloe, Lexington, Ky.*

SWEET PICKLE.

Put the fruit in a stone jar, set it in a boiler of cold water, let it boil until the juice is well extracted, remove the fruit, put the juice in a kettle with one half pound of sugar to each pound of fruit, and skim well; drop in the fruit, again skim well; let it boil up, then remove. For three mornings boil the juice and pour over the fruit; the last morning add a pint of vinegar for each quart of juice, some pounded ginger, grated horse-radish in muslin bags, cloves and allspice to taste. After it is done put in bits of broken race ginger.

SWEET PICKLE.

You can use cherries, damsons, peaches, or any other kind of fruit. Take off the stems and to seven pounds fruit, use three pounds sugar, one quart cider vinegar, one ounce of cinnamon, one half ounce of cloves. For two mornings vinegar and spices must be boiled and poured over the fruit; the third morning put all in the kettle and simmer a few minutes. Tie tightly and keep in a dark closet.—*Mrs. Henry Buckner.*

PEACH SWEET PICKLE.

Seven pounds of fruit, on or off the seed, add three pounds of sugar, one quart of vinegar, one half ounce of cloves, one half ounce of cinnamon boiled in the vinegar; pour this over the fruit two mornings, and the third cook the fruit. Any other fruit may be pickled in the same manner.— *Mrs. E. McCarney.*

SWEET CANTELOPE PICKLE.

Take seven pounds of melons when they are nearly ripe enough to eat, but not yellow; lay them in weak brine all night; then take a lump of alum the size of a hickory nut and drop in the water, in which boil the fruit half an hour. Add to the fruit three pounds of sugar, two ounces of cinnamon, one ounce

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of mace, and one and a half ounces cloves. Boil the vinegar, sugar, and spice, and pour boiling hot over the fruit. If you want the pickle to keep well, put the whole on the fire and scald twenty minutes; it is then fit for the table.—*Mrs. H. Spears.*

CUCUMBER SWEET PICKLE.

Slice the cucumbers about one inch thick, and boil for one hour in weak alum water; take out and lay in cold water; let remain till perfectly cold; then boil again in fresh alum water half an hour; drain the fruit well; make a syrup of one pound of sugar to each pound of fruit; to four pounds of fruit one pound of cider vinegar; boil the syrup; then put in the fruit and boil it till transparent. Add mace, and if the syrup is not thick enough continue to boil after the fruit is removed. When cold, sprinkle in some white mustard seed.—*Miss A.*

SWEET PICKLE.

The rind of either cantaloupe or watermelon (last preferred). Shape as you like. Soak all night in salt water, then in fresh water until free from salt. Boil half an hour in weak alum water, then in clear water until tender. Add now a pound of white sugar to every pound of fruit, with water enough to cover fruit. Flavor with raw sliced ginger, mace, and white mustard seed. Cook until transparent. If syrup gets low, add hot water. Cinnamon can be also used in seasoning.—*Mrs. J. H. Brent.*

GREEN TOMATO SWEET PICKLE.

Gather the tomatoes when fully grown, just before ripening. Slice off the top and bottom, take out the seeds and let them remain in salt and water two weeks. Then soak in fresh water to take out the salt; boil in alum water until tender, but not broken. To one pound tomatoes, one pint of good vinegar, half pound sugar, white ginger, cloves, stick cinnamon, and mace. Boil together, and pour over tomatoes three times.—*Mrs. Stuart Robinson, Louisville.*

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SALAD AND SIDE DISHES.

CHICKEN SALAD.

For a turkey, or three chickens, use yelks of twelve eggs, fifteen table-spoonfuls of purest olive oil, sixteen table spoonfuls of pure vinegar. After stirring all well together, add three table-spoonfuls of mixed mustard, salt and cayenne pepper to the taste; cook this and make a rich custard. When cold, pour it on the meat and celery (cut any size you please). Mix it all through.—*Mrs. J. P., Lexington, Ky.*

CHICKEN SALAD.

Nine eggs, one tea-cupful of vinegar (strong), one half pound of butter, or tea-cupful of olive oil, four table-spoonfuls of mixed mustard, two table-spoonfuls sugar, one tea-spoonful black pepper. Beat the eggs until smooth, and add the other ingredients. Place in a kettle over the fire, and stir all the time, and cook until it becomes almost a mush. When cold, add one half tea-cupful of strong vinegar. Chop the chicken and celery any size you may wish, and sprinkle with salt to the taste. Pour the dressing on and mix well just before serving; reserving some of the dressing to pour over the top. This dressing will be sufficient for a medium turkey, or three chickens.—*Mrs. Martin.*

CHICKEN SALAD.

Two large cold fowls, either boiled or roasted, yelks of nine hard boiled eggs, half a pint sweet oil, half a pint vinegar, a gill of mixed mustard, a small tea-spoonful cayenne pepper, same of

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salt, two large heads of celery. The dressing must be mixed very smooth; the longer it is stirred the better. Pour over the chopped fowls and celery a few minutes before it is eaten.

DRESSING FOR CHICKEN SALAD.

Yelks of four eggs beaten, one tea-spoonful sugar, salt-spoonful of cayenne pepper, two tea-spoonfuls made mustard, six table-spoonfuls salad oil, five of celery vinegar; stir all well, and put in the saucepan; boil three minutes, stirring all the time. When cold, pour over chicken salad.—*Mrs. Jones.*

LOBSTER SALAD.

One can of lobsters, chopped, same quantity of celery; mix mustard, butter, and cayenne pepper to taste, adding yelks of three eggs.—*Mrs. Taylor.*

SALMON SALAD.

Pick the salmon in small pieces; six eggs, three fourths of a pound of nice sweet butter, mustard, vinegar, salt, and cayenne pepper.—*Miss Kate Spears.*

POTATO SALAD.

Boil and mash the potatoes fine, season highly with butter, pepper, salt, a little sweet cream, and then have ready about three hard boiled eggs to one quart of the mashed potato; take off the whites and chop fine; mash the yellows and mix them according to your taste with some made mustard, a little sugar, pepper, salt, and just enough vinegar to moisten the preparation; mix well these ingredients. Put a layer of the mashed potatoes in a flat pan, and with a spoon put the salad dressing in spots over the potatoes; another layer of potatoes, then the salad, and so on, putting potatoes on top. Smooth over nicely, and set in the stove to brown. A nice dish.—*Mrs. Kenney.*

NICE SIDE DISH.

Hard boiled eggs cut in half, oblong, yelks taken out and mixed with fine bread crumbs, salt, pepper, and butter; then put back in the whites; set in the oven till the yelks brown; the whites must not brown.

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SANDWICHES.

Chop old ham very fine; grate it, which will be still better; beat an egg thoroughly; mix with some ground mustard; let half a pint of vinegar come to a boil, stir in the egg and mustard and mix with the ham. After buttering thin slices of bread, spread on this the prepared mixture.—*Mrs. M. T. Scott.*

STEWED SWEET-BREAD WITH CHAMPIGNON.

Parboil one set of sweet-bread; take all the skin and fat from them, and cut them up in a small saucepan, with a can of champignon, also cut up, and the liquor; put in a quarter of a pound of butter, and very little cayenne pepper. Let the champignon cook one half hour before adding the sweet-bread; just before taking them off, add one half tea-cupful of madeira or sherry; thicken with a little flour, and brown with burnt brown sugar.—*Mrs. J. P., Lexington, Ky.*

CROQUETTES.

One pound of cold turkey or chicken, one half pound of bread, three tea-spoonfuls of parsley, one half pound of butter, one tea-spoonful of onion, four eggs. Chop the meat very fine, also the herbs, and mix well together; salt, pepper and powdered mace to taste. Cayenne pepper is preferable to the black; season very delicately with mace; grate one nutmeg and then break two raw eggs. Make a soft panada of the bread, butter and a little water; when cold, mix with the meat and break in two more raw eggs, and then add three table-spoonfuls of sweet cream; mix this thoroughly; roll into any shape you please, dip them in raw egg, then in grated bread crumbs and fry in boiling lard.—*Mrs. J. P., Lexington, Ky.*

RICE CROQUETTES.

Boil one half pound rice till it is soft and dry. Then mix two table-spoonfuls of grated cheese, one small tea-spoonful mace, sufficient fresh butter to moisten it. Mince very fine six table-spoonfuls of the white meat of chicken or turkey, the soft

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parts of six large oysters, a few sprigs of parsley, a grated nutmeg, and the yellow rind of one lemon. Mix whole well, moistening with cream. Take a portion of the prepared rice, about the size of an egg, flatten it and put in the center a dessert-spoonful of mixture; close the rice round it. Then form in the shape of an egg, brush over with some beaten yellow of an egg, and roll in pounded crackers. Have ready one pound of boiling lard, into which are thrown two croquettes at a time; let them get brown, and take out with perforated skimmer. Serve hot.—*Mrs. W. Jones.*

SALMON CROQUETTES.

One can of salmon, same quantity of hot mashed potatoes, yelks of two eggs beaten, pulverized crackers. Mix salmon and potatoes; form into pear shape; dip them first into the egg, and then cover with crumbs. Drop them into boiling lard, and fry until brown.—*Mrs. Stoddard Johnston, Frankfort, Ky.*

OYSTER SALAD.

Four eggs, one-half tea-cup rich cream, heaping table-spoon of butter, one tea-cup vinegar, tea-spoon of mixed mustard, cayenne pepper, salt and sugar to taste. Beat the eggs well; mix the other ingredients with them; put into a pan, which should be set in another vessel of hot water, and boil until thick. Add a table-spoon of celery seed, and a handful of powdered crackers. Chop one can of cove oysters fine, pour over the dressing, and mix well.—*Mrs. Messick.*

HOW TO STEW TRIPE.

First clean well and soak in salt water several days. Then boil till perfectly done, and keep in a cool place. Cut into small strips, flour them, and to a stew-panful put a piece of butter the size of an egg. Stir till thoroughly heated, then pour in a half pint of rich cream. Stir until thickened. Serve hot.—*Mrs. T. H. Mitchell.*

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BREAD.

WAFFLES.

One pint of sour milk, one tea-spoonful of soda; beat the whites of five eggs and the yelks of two, one large spoonful of butter, one table-spoonful of salt, one pint sweet cream mixed with the yelks. Put the soda in the buttermilk and pour on the yelks; after which add enough flour to make a light batter; and lastly, beat in whites of the eggs.—*Mrs. Edward Taylor.*

WAFFLES.

One quart of flour, three eggs beaten separately, a piece of lard size of a hen's egg, half a tea-spoonful of soda, a little salt; mix with sour cream.—*Mrs. Henry Buckner.*

WAFFLES.

Three pints flour, three eggs, well beaten (separately), salt to the taste, one table-spoonful of lard, two tea-spoonfuls cream of tartar, one tea-spoonful of soda; mix up with sweet milk, or leave off the cream of tartar and use buttermilk and soda.—*Miss Mattie Clay.*

WAFFLES MADE WITH YEAST.

One quart of flour, one quart sweet milk, with one table-spoonful of butter melted in it and mixed with the flour gradually, so as to be free from lumps, one tea-spoonful salt, three table-spoonfuls yeast. When well risen, add two well beaten eggs.—*Miss E. Mitchell.*

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LIGHT BREAD.

Take one quart of flour, four table-spoonfuls of yeast, one table-spoonful of granulated sugar, one dessert-spoonful of lard, and a little salt. In summer make up with cold water, and in winter with warm. Make into a batch and work well, at least fifteen minutes, and if it becomes light before the time for putting it to rise, work it over just a little without taking it from the bucket, or without adding flour. About an hour before baking, turn it out and make it into rolls as quickly as possible, adding just as little flour as you can get along with, to prevent it from adhering to the hands. Do not work it. In summer, make it up at 11 o'clock, and in winter about 9. It will be ready for tea.—*Mrs. Martin.*

INDIAN BREAD.

Beat two eggs, very light; mix alternately with them one pint sour milk, or buttermilk, and one pint of fine indian meal, one tea-spoonful of soda, dissolved in a little sour milk; melt one table-spoonful of butter, and add to the mixture. Beat well; and bake in a quick oven.—*Mrs. Lockett, Farmville, Va.*

POTATO AND HOP YEAST.

Six good-sized potatoes, one quart boiling water, and a pinch of compressed hops; boil the potatoes until the skins crack; (the hops should be tied up in a muslin cloth and dropped into the water soon after the potatoes are put in); mash them with the skins on, and pour on the boiled water; add two table-spoonfuls of flour. A cake of Twin Brothers' yeast dissolved in warm water is excellent for starting. Ordinarily the same yeast will answer, but occasionally it will be necessary to use the Twin Brothers'.—*Mrs. Martin.*

RUSK.

One quart of flour, one tea-cupful of sugar, lard and butter size of an egg, two table-spoonfuls of yeast, and enough water to make a sponge.—*Mrs. J. H. Holt.*

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RUSK.

One tea-cupful of butter, one of yeast, three pints of flour, one half tea-cupful of sugar, three eggs, not quite a pint of milk; boil until reduced to a tea-cupful; leave out one half pint of flour to mix into it after it becomes light.—*Miss Kate Spears.*

YEAST.

Three large potatoes, boiled in clear water; then mash them, skin and all, in a quart of the potato water, a table-spoonful of sugar, two table-spoonfuls of flour, a tea-cupful of distillers' yeast, added after the above preparation is cool.

TO MAKE THE BREAD.

One quart flour, one table-spoonful of lard, one table-spoonful of sugar, one egg, one half tea-cupful of yeast. Mix with cold water, and add a little salt. Work hard the first time, and very little the second rising.—*Mrs. Jones.*

GEMS.

One cup of milk, one cup of hot water; stir in Graham flour without sifting, to a batter, quite stiff; beat well. Just drop the batter from a large spoon into the muffin irons, previously greased and heated. Bake quickly. A pinch of salt.—*Mrs. Blanton.*

PUFFS.

Four eggs beaten separately, and very light, one quart of sweet milk, one pint of flour, a lump of lard about the size of a hen egg. Have the muffin irons well greased and very hot; pour in the batter and bake quickly. Stir in the whites, well frothed, the last thing, and cook at once.—*Miss Mattie Clay.*

PUFFS.

One quart of sifted flour, one pint of sweet milk, one pint of cold water, three eggs, one tea-spoonful of salt, one table-spoonful of lard; mix the flour with the milk, add the eggs well beaten, then water, lastly melted lard; bake in muffin irons.—*Mrs. Stone, Kansas.*

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CREAM MUFFINS.

Take one and a half pints flour, whites only of two eggs; do not use yelks at all; a little salt, just enough sweet cream to make the batter right consistency. Grease muffin irons, have them hot, and pour them half full. Bake quickly.—*Mrs. Henry C. Buckner.*

RICE MUFFINS.

Five table-spoonfuls each of flour (heaping), corn-meal and boiled rice; two eggs beaten separately; one small tea-spoonful soda dissolved in enough sour milk to make batter right consistency. Beat very hard.—*Mrs. M. T. Scott.*

CORN-MEAL MUFFINS.

Take one pint of rich buttermilk, stir in it one half tea-spoonful soda, until it foams; have ready three well beaten eggs (beat separately), and pour in yellows, one and one half pint of meal; melt a piece of lard about the size of a small hen egg in the muffin irons, then pour in the batter; salt enough to taste. Put whites of eggs in last.—*Mrs. Mary Webb.*

YEAST MUFFINS.

One quart flour, one egg, one half tea-cupful yeast, one pint new milk, one table-spoonful melted butter added last; a little salt. Put batter to rise, and when light, bake.—*Mrs. Scott.*

MUFFINS.

Melt a piece of butter the size of an egg into one pint of milk; beat three eggs and stir in, sift in enough flour to make the batter right consistency; add one tea-cupful yeast. When light, bake.—*Mrs. Blanton.*

QUICK MUFFINS.

Two tea-cupfuls of buttermilk, one tea-cupful of thick cream, or three even table-spoonfuls of melted butter, four eggs, one half tea-spoonful of soda. Thicken to the consistency of waffle batter.—*Mrs Blanton.*

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CORN MUFFINS.

One pint meal, one half pint buttermilk with one half tea-spoonful soda in it, yellow of two eggs, one even table-spoonful lard. Add the white of eggs last; beat well.—*Ann Downing.*

BUCKWHEAT CAKES.

One quart of buckwheat, one and one half pints of skimmed milk, a tea-cupful of good yeast, one tea-spoonful of salt; mix this well together, and stir in a table-spoonful of melted lard; make this at night for breakfast. Break one egg in the batter and beat well.—*Mrs. L. P.*

BUCKWHEAT CAKES.

One and one half pints buckwheat flour, one half pint of corn-meal, one quart of water, lard size of a hickory nut, half a tea-spoonful of soda, table-spoonful sugar, one tea-cupful yeast, a pinch of salt, and one egg. In cold weather mix with warm water, if the weather is mild use cold water. If wanted for breakfast, make about seven o'clock p. m.; if for tea, about ten o'clock. If on trying the batter it is sour, add a little soda.—*Mrs. Martin.*

RICE GRIDDLE CAKES.

One and one half pints of cold boiled rice; put it in a pint of milk or water to soak the night before, one quart milk added next morning, one quart flour stirred in the rice and milk, two eggs well beaten (separately), one half tea-spoonful of soda dissolved in a little hot water, one tea-spoonful salt; stale bread crumbs may be mixed with the rice by the above rule, leaving out the flour, except *just enough* to make the cakes turn well on the griddle. The rice should be salted when boiled.—*Miss E. Mitchell.*

CREAM OF TARTAR BISCUIT.

One quart flour, two tea-spoonfuls cream of tartar, one tea-spoonful of soda, enough sweet milk to make rather a soft dough, salt to taste, one table-spoonful of lard. Sift soda and cream of tartar two or three times.—*Mrs. Simms.*

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SODA BISCUIT.

Take one quart of flour, half a pint of thick buttermilk, one table-spoonful of lard, half a tea-spoonful of soda, half a tea-spoonful of salt.—*Aunt Henry.*

SOUR CREAM BISCUIT.

Sift one tea-spoonful of salt, one of soda, with a quart of flour, one pint sour cream. Beat an egg and add to the cream; mix, roll, cut, and bake as quickly as possible.—*Mrs. Hibler.*

GRAHAM BISCUIT.

One quart of flour, one tea-cup of sugar, sour cream enough to make a soft dough, one tea-spoonful of soda, one table-spoonful of butter; work sugar, butter and flour together until very fine, then add the cream; work but little; make into biscuit, and bake.—*Mrs. Jones.*

LIGHT ROLLS.

Two pints of flour, a little salt, rub one large spoonful of lard through the flour, perfectly smooth; one tea-cupful of yeast, one tea-spoonful of white sugar in the yeast; make it into a stiff dough with cold water. Put in a warm place to rise, then work it well and let it rise again.—*Miss Kate Spears.*

LIGHT LOAF ROLLS.

One quart of flour, one table-spoonful of lard, one of sugar, one half cake of Twin Brothers' French biscuit yeast, made into a sponge. Two hours before making the dough, use one good-sized Irish potato, mashed fine in the sponge before making into dough. If the sponge is not sufficient to make up the flour, add a little cold water, a pinch of salt; work it well, and let it rise; work over the second time, make into small thin rolls, and into a loaf.—*Miss Kate Spears.*

POTATO YEAST.

Take ten good-sized potatoes, and boil them in enough water to make up the yeast. When nearly done, put them through a sifter, and add a tea-cupful of white sugar. Then scald this

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with a pint of boiling water, from which the potatoes were taken. Let them stand awhile, and then thin them with the rest, or as much of the milk-warm potato water as will make the potato quite thin. Start to rise with a small cupful of yeast. A tea-cupful of this yeast for three light pints of flour.—*Mrs. Brutus Clay.*

BREAD MADE WITH FLEISCHMAN'S YEAST.

Boil one half dozen Irish potatoes in a quart of water, when done, mash very fine; add a large tea-cupful of flour; when cool, add a piece of this quick yeast about the size of a small almond, dissolved in water; make this sponge at dinner time, it will rise in a few minutes; set it away till about one hour before supper, when you can work in enough flour to this sponge to make a soft dough; put in a small lump of lard; mould in any shape you desire, and put to rise; when light, bake.—*Mrs. Henry Buckner.*

FRENCH BISCUIT.

Four pints of flour, four eggs, leaving out the yelks of two, four tea-spoonfuls of white sugar, one tea-cupful of good yeast, one table-spoonful of butter or sweet lard, a little salt, one pint of new milk; make into dough and work well, let it rise, work again, and then roll out thin, and cut into biscuits; lard on one side and lay another on that already greased with lard; let them rise again; bake in rather a quick oven.—*Miss Kate Spears.*

YANKEE BISCUIT.

Yeast for it—Five potatoes, mashed smooth, one cupful of sugar, one of yeast. *To make the biscuit*—Use one quart of flour, one cupful of yeast, lard the size of a walnut, pinch of salt; knead to a stiff dough with very cold water, roll out, and cut with a biscuit cutter; put to rise about two hours before baking.

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SHORT BISCUIT.

Three pints of flour, one pint of buttermilk, one tea-spoonful of soda, a little salt, and a piece of lard a little larger than an egg.—*Miss Kate Spears.*

BEATEN BISCUIT.

Two pints of flour, one table-spoonful of lard, one tea-spoonful salt; mix into a very stiff dough with equal parts of sweet milk and water; beat thirty minutes with an ax kept for the purpose; or, if you use a kneader, run the dough back and forth through it until rather soft and perfectly smooth.—*Mrs. Martin.*

SALT-RISING BREAD.

Take one pint of boiling sweet milk and thicken it with meal; keep in a warm place all night; in the morning pour in a tea-cupful of lukewarm water; then stir in flour until a stiff batter is made. Set the batter in a kettle of warm water, to rise; it will be light in two hours; then take six pints of flour and one tea-cupful of lard; mix with the rising; knead well, and put in pans and let rise; then bake.

SALT-RISING BREAD.

Take half a pint of warm water, table-spoonful of meal, fourth of a tea-spoonful of salt, five table-spoonfuls of flour; slice two or three pieces of raw Irish potato in it; set to rise in tolerably warm water. About 11 o'clock stir a little flour in it; when it rises take out the potato before putting the rising into the flour. Take five pints of flour, three table-spoonfuls of lard, one tea-spoonful of salt, and if the rising does not make it tolerably soft, add warm water; knead it well; you can put in rolls or loaves, as you like; have the pans well greased; grease the top of the bread well with lard, to keep it soft; set it where it will keep warm; when it rises sufficiently, put it to bake.—*Mrs. Morris Gass.*

SALT-RISING BREAD.

Take a tea-cupful of new milk, let it boil, then stir in two table-spoonfuls of meal; set it where it will keep warm enough to lighten.

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Next morning, thin with warm water, and add two or three table-spoonfuls of flour and quarter of a tea-spoonful of salt; set it in warm water, and the rising will come quickly. Take two quarts of flour, one table-spoonful of lard, about a tea-spoonful of salt; mix with warm water tolerably soft; knead well; grease pan well and top of bread; set to lighten in a warm place; when it is quite light, put it to bake. You can make this rising in the morning, if you want it warm for supper.—*Mrs. Morris Gass.*

EXCELLENT SALT RISING.

Two table-spoonfuls of morning's milk, one pint warm water, one tea-spoonful of salt, two pints of flour; work smoothly, and place in a pot of warm water; set in a warm place; in five hours it will be light. Then take four pints of flour, pour the rising in and mix with a little warm water, a pinch of salt, and very little lard—a piece about the size of a hen's egg. Mould the bread, put to rise, and when light, bake.—*Mrs. M. L. Rogers.*

MUSH BATTER CAKES.

One pint mush, one half pint of flour, two eggs, a pinch of salt; mix up with sweet milk.—*Mrs. Holt.*

RICE BATTER CAKES.

One egg beaten light, one cupful sour milk, with enough soda stirred in it to make it foam. Then mash thoroughly two cupfuls of cold boiled rice, put in enough flour to make the cake turn well. Have the griddle hot and well greased.—*Daisy Lyle.*

BREAD CRUMB CAKES.

Have one half pint light-bread crumbs, one pint flour, one egg, a piece of lard the size of a small walnut; make up with sour milk and little soda.—*Daisy Lyle.*

CORN MEAL BATTER CAKES.

One pint corn-meal, three quarters of a pint of sour milk, one small tea-spoonful of soda in the milk, stirred till it foams,

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one egg or two would be better; salt to taste. Have the griddle hot and well greased. About one tea-spoonful of flour added to the meal is an improvement.—*Miss Kate Spears.*

FLANNEL CAKES.

Four eggs, one pint sour cream, one pint water, one and one half pints of flour, one tea-spoonful of baking powder stirred in the cream.

FLANNEL CAKES.

To one pint flour, add one half pint corn-meal, four eggs, one table-spoonful yeast, with milk enough to make a stiff batter. Set to rise over night. Thin with warm milk and water before baking next morning.—*Miss Edgar.*

LIGHT ROLLS.

To one pint of flour, add one table-spoonful of sugar, one tea-spoonful salt, whites of two eggs well frothed, a piece of lard the size of a hen egg, five table-spoonfuls of home-made or three of distillers' yeast. First mix the lard and flour, then stir in the other ingredients, and finally add enough milk-warm water to make a thin batter. Set in a warm place and it will rise sufficiently in two or three hours to work in flour; make the dough pretty stiff, work till smooth and tolerably soft. If this is put to rise about 12 o'clock, it will be ready for supper. Do not work it much the last time. Make out in pretty shapes, put to rise and bake.—*Mrs. Zeke Clay.*

SODA RUSK.

One egg, a piece of butter the size of a hen egg, three cupfuls flour, one cupful sweet milk, one half tea-cupful sugar two tea-spoonfuls cream of tartar, one tea-spoonful of soda.—*Mrs. Scott.*

RUSK.

Four pints flour, one pint of sweet milk, one tea-cupful sugar, one tea-cupful lard, one tea-cupful yeast, three eggs, one tea-spoonful salt; let the dough rise twice before you make the rusks into shape.—*Mrs. Myers.*

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RUSK.

Four eggs, a tea-cupful of butter, one of milk, two of yeast, one half pound of sugar; beat the eggs well, add the sugar and some flour; the butter and milk melted together warm, but not too hot; then more flour, lastly yeast; add flour enough to make in a stiff batter; set to rise in anything that will hold a gallon; when the batter rises to the top, work in flour enough to make a stiff dough; let it rise again to the top, then work in flour enough to make rolls for baking.

POTATO BREAD.

Two quarts flour, four large Irish potatoes, four eggs, one tea-cupful yeast, one table-spoonful of melted lard; peel and then boil the potatoes till they are soft, then mash them till free from lumps, mix them well with the flour, then pour in the melted lard, also the eggs beaten together light, and then the yeast; mix well and knead until perfectly smooth; put it in a pan and rub some lard over the top, to prevent it from becoming hard while rising; let it stand over night and bake in loaves or rolls—much better though in loaves. This makes delightful rusk by adding sugar, and it also makes nice Sally Lunn.—*Mrs. Kenney.*

RICE CORN-MEAL BREAD.

To one half pint of meal, add one half pint boiled rice, well mashed; one egg beaten very lightly; sour milk enough to make the batter right consistency; one half tea-spoonful soda stirred in the milk till it foams; a piece of lard about the size of a large almond, melted in the pan you cook it in; salt to taste. Have the pan hot and well greased, sprinkle a little meal in the bottom.

KENTUCKY CORN EGG-BREAD.

Take one and one half pints of meal, one pint of buttermilk, one egg, a small tea-spoonful of soda, one of salt, one table-spoonful of lard; mix well and bake quickly.—*Mrs. Morris Gass.*

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OLD FASHIONED CORN DODGERS.

To a light quart of meal, mix well one tea-spoonful of soda, one half tea-spoonful of salt, and one pint of fresh buttermilk. Bake in a moderate oven.—*Miss Belle Mitchell.*

SALLY LUNN WITHOUT YEAST.

Beat three eggs separately, two pints of flour, a lump of butter the size of an egg, one tea-spoonful of soda, two tea-spoonfuls of cream of tartar; make it up with sweet milk to a batter, and bake quickly.—*Miss Kate Spears.*

SALLY LUNN.

Two pints flour, one table-spoonful lard, one table-spoonful butter, one table-spoonful sugar, two tea-spoonfuls cream of tartar, one of soda, three eggs beaten separately; mix with sweet milk; make batter as thick as for batter-cakes. When ready to bake, dissolve the soda and cream of tartar in a little sweet milk—put in the last thing. Let the batter stand five or ten minutes, then bake rather quickly; leave out sugar if you prefer.—*Mrs. Kenney.*

SALLY LUNN.

One tea-cupful yeast, one pint warm sweet milk, a piece of butter size of hen egg, two pints flour, two eggs, one table-spoonful sugar. When ready to put to rise, work in one half tea-spoonful soda, or more if the bread is sour.—*Mrs. Thapline.*

SALLY LUNN.

One quart of flour, one half pound butter, two eggs, one tea-poonful of salt, one half tea-cupful of sweet milk, and good yeast sufficient to mix the dough to a proper consistency. Make it up about nine o'clock in the morning in winter, and eleven o'clock in summer; work it over about four o'clock, and make it in a round shape into pans and bake for seven o'clock tea. Butter, before sending it to the table.—*Mrs. J. Payne.*

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BROWN BREAD.

Prepare one quart of corn-meal gruel. Make a sponge of this gruel, and some unbolted flour and yeast, according to your judgment; set in a warm place to rise. When light, put in one tea-cupful of common molasses, a piece of lard about the size of a hen egg, a little salt; work in nearly four pints of unbolted flour. Mould into loaves, and set in a warm place to rise a second time. When light, bake.—*Mrs. J. H. Holt.*

BROWN GEMS.

One quart unbolted flour, one pint buttermilk, one egg; stir in the flour very slowly, until it becomes a smooth batter; use soda to sweeten the milk, a pinch of salt. Bake very quickly in a hot oven.—*Mrs. Barnes, Hot Springs, Arkansas.*

The gems can be baked in muffin irons.

BROWN BREAD.

Take two and one half cupfuls unbolted flour, two and one half corn-meal, one and one half buttermilk, one of warm water, one half tea-cupful molasses, one tea-spoonful salt, one tea-spoonful of soda; stir all together and mix well. Have a pan well greased, pour in the batter, set in a steamer over a pot of boiling water. Keep up the steam and let it cook for three hours, then you can take it out, lay it on a paper, set in a moderately heated oven vat, but not long enough to brown it.—*Mrs. Russell.*

STEAM PONE.

Five tea-cups of corn meal, two of brown flour, one of New Orleans molasses, one tea-spoonful of salt, one quart of butter-milk, two tea-spoonfuls of soda. Mix all well, and put into a tin bucket well greased; fasten the top on securely, that the air may not get in; sink the bucket in a kettle of boiling water, and boil *hard* for six hours. Then slip it out of the bucket into a pan, and bake slowly for two hours. Nice for lunch.—*Mrs. J. B. Holliday.*

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VEGETABLES.

Endeavor to have *fresh* vegetables, as they become tough, and consequently indigestible, when old. Take out all imperfect parts, and put them in cold water, until ready for use. Most vegetables should be cooked in boiling water, and should not be allowed to stand. If compelled to keep them back, set them in a steamer on the back of the stove. Never use tepid water, cold is preferable—but boiling water best.

Peas and asparagus should be cooked one hour; beans, three hours; beets, two hours; turnips, two hours; potatoes, half an hour; cauliflower should be wrapped in a cloth and boiled two hours, and served with drawn butter. Do not salt vegetables until ready to be served for the table.

BAKED TOMATOES.

Peel as many tomatoes as will cover the bottom of the pan, and after making an excavation in the center of each, fill with crumbs of bread, seasoned highly with pepper, a little salt, butter, and sugar. Add a little water, to prevent burning, and bake two hours.

SCALLOPED TOMATOES.

Peel and slice the tomatoes; have ready grated bread crumbs, seasoned with sugar, butter, cayenne pepper, and salt. Place alternate layers of tomatoes and crumbs in the dish, and bake two hours.

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BROILED TOMATOES.

Place on a griddle smooth, flat tomatoes, the stem side down; when brown, turn, and cook thoroughly. Serve with butter, pepper, and salt.

FRIED TOMATOES.

Take smooth round tomatoes; cut in thick slices and roll in flour; sprinkle with salt and pepper, and fry in equal parts of boiling lard and butter.

TO BOIL CORN.

Select young, tender corn, and put it in boiling water, seasoned with a little salt; boil half an hour; serve on the cob, or cut off, and season with butter, pepper, and salt.

FRICASEED CORN.

Cut fresh corn from the cob; put in a pot and just cover with boiling water; let it boil half an hour; mix in a half pint of cream, a table-spoonful of butter, one of flour, a little salt and pepper, and let it boil a few minutes.

CORN PUDDING.

Scrape the corn from the cob; add enough morning's milk to make it tolerably thin; add butter and salt according to judgment. Do not use pepper until served for the table.—*Mrs. H. C. Buckner.*

GREEN CORN FRITTERS.

Twelve ears of tender corn, grated or scraped, as for the above pudding; one tea-spoonful of salt, one of pepper, one egg beaten into two large table-spoonfuls flour; mix thoroughly; make in small cakes; fry in hot lard or butter.—*Mrs. Buckner.*

CORN FRITTERS.

Grate six ears of corn and mix it with two eggs, one spoonful of butter, pepper and salt to the taste, one table-spoonful of flour. Fry a light brown.—*Mrs. J. P.*

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CORN PUDDING.

Scrape the corn off of two dozen ears; add one pint of sweet milk, half pound of butter, three eggs beaten well, and a little flour; salt to taste. Bake one hour.

A NICE WAY TO PREPARE RICE.

One tea-cupful rice boiled in the usual way; drain carefully; stir in two well beaten eggs, one table-spoonful of grated cheese, half a table-spoonful of butter, half a tea-spoonful of salt. Bake a few minutes in shallow pans.—*Mrs. Simms.*

HOMINY.

Large hominy is better after being soaked over night. Put it to boil early in the morning, in a vessel carefully cleaned. A tin vessel is best for cooking hominy, in order to have it white. Small hominy will cook in a shorter time. Hominy will keep in a cool place several days.

HOW TO COOK HOMINY.

Wash slightly in cold water, and soak twelve hours in tepid soft water; then boil slowly from three to six hours in the same water, more being added from time to time, with great care, to prevent burning. Do not salt while cooking, as that or hard water will harden the corn; so it will peas or beans (dry or green), and rice.—*Mrs. E. McCarney.*

DRESSING FOR SLAW.

Yelks of two eggs well beaten, one third of a tea-cupful of vinegar, a tea-cupful of new milk or cream, and a tea-spoonful of mixed mustard, black or cayenne pepper, salt, piece of butter size of an egg. Stir on the fire until thick as custard; then pour on the cabbage.

DRESSING FOR SLAW, OR LETTUCE.

Yelks of three eggs; mix with them half a tea-spoonful of mustard, half a teaspoonful of salt; pour this in half a tea-cup of vinegar; add a tea-spoonful of butter; enough pepper to taste.

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Steam this over a kettle of boiling water until it becomes the consistency of custard. Just before taking it up; stir in a half tea-cupful of fresh sweet milk.—*Mrs. Jones.*

SLAW.

One half head of good cabbage chopped finely, the yelks of two eggs, beat and put in a little vinegar, also some sour buttermilk if convenient; salt and butter to taste; boil thick and pour over the slaw.

HOW TO PREPARE SWEET POTATOES.

Take large potatoes and put them on to boil, or steam. When nearly done, take out and peel; slice not quite half an inch thick. Put in a baking pan with a very little water. Sprinkle white sugar thickly over them and spread each slice with butter. Set them in the stove to brown.

POTATOES FOR BREAKFAST.

Pare and slice the potatoes, boil them; put a layer in a pan, with a little butter, pepper and salt, then another layer of potatoes, and so on until the pan is full. Pour in a tea-cupful sweet cream, sprinkle a little flour over the top and bake till brown. —*Mrs. Stoner.*

TO BOIL POTATOES.

When potatoes are old, pare them and drop them into a pot of boiling water, and boil until a fork can be run through them easily; if you wish them whole, pour off the water and put in a little salt, and let them remain over the coals a few minutes. This will make them mealy. If you wish mashed potatoes, take them up and mash and beat thoroughly; add a spoonful of cream, butter and salt. When potatoes are young and small, take about three and put them in a cloth and squeeze. This makes them mealy, and gives the appearance of large potatoes. Dress with cream and butter.

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POTATO PUFFS.

Two cupfuls mashed potatoes; stir in two table-spoonfuls melted butter, beaten to a cream, add two well beaten eggs and one cup of cream. Pour into a deep dish and bake in a quick oven.—*Mrs. Ed. Taylor.*

POTATO BALLS.

Boil the potatoes as above; when just done take them up and mash and beat them well; have ready some boiling milk, and stir into the potatoes with butter and salt; have ready a pan of hot water and with the hands form the potatoes into balls (between each ball dip the hand in the water); put in a round pan with one on top, bake until a light brown. This makes a beautiful and delightful dish.—*Mrs. R. Payne.*

TO COOK PARSNIPS.

First scrape the parsnips, slice lengthways, and parboil, then place them in a long baking pan, with just enough water to prevent them from burning; sprinkle brown sugar over them and place strips of fat bacon on the parsnips, to season; bake till brown. On taking them up, pepper well and lay aside the bacon.

MACARONI.

Boil one pound of macaroni until tender, but not enough for it to break; take a quarter of a pound of butter and the same quantity of grated cheese; have a deep dish and put into it a layer of macaroni, and scatter over it bits of butter, and then put in a layer of cheese, and continue so until all are used; then put some bits of butter on the top, season with pepper and salt, and then bake.—*Mrs. Cunningham.*

HOW TO PREPARE CASHAW.

Cut and peel off the rind, steam or boil until tender and thoroughly dry; mash well and free entirely from lumps; season plentifully with butter; add sugar to the taste. Place all

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in a deep pan, sprinkle a little sugar over the top and lay bits of butter in places over the cashaw. Put inside the stove, and let it remain until it browns.

TO COOK SALSIFY OR OYSTER PLANT.

Wash, scrape and slice in round pieces; boil in salt water until perfectly tender, then drain off the water; pour over a little sweet milk, or cream, if you have it, together with a piece of butter rolled in flour, season with pepper and a little salt; let simmer a few minutes; take off and pour over a little vinegar, sweetened with sugar. Mix well, and serve hot, in a covered dish.

TO STEW YOUNG ONIONS.

Put the onions in boiling water; boil two hours or until tender, then mash them and stew ten minutes in a little cream; butter, salt and pepper to the taste.—*Mrs. Martin.*

TO COOK CYMBLINGS.

Put the cymblings in boiling water, or in a steamer over boiling water; boil three hours; then mash thoroughly and stew in cream and butter. Add salt and pepper to taste.—*Mrs. Martin.*

FRIED PEACHES.

Take firm, large free-stone peaches, halve them, and place them cup down in a skillet of boiling lard or butter (to suit taste). When the edges are nicely browned, turn them up and fill the cups with white sugar, and cook till thoroughly done. A most excellent relish.—*Miss F. Short.*

FRIED EGG PLANT.

Peel a nice, large egg plant, cut in thin slices, lay in salt water two or three hours, then steam until tender. Make a batter of two eggs, first beaten separately, then together; a tea-cupful of sour cream, a tea-spoonful of salt, half tea-spoonful of soda, and flour to thicken; dip the slices of egg plant in the batter, and fry till a light brown in boiling lard; serve hot. An excellent breakfast dish.—*Miss Short.*

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FRIED GREEN TOMATOES.

Slice the tomatoes and lay in salt water a half hour, drain and roll in corn-meal, and fry in hot lard; salt and pepper to taste.—*Miss Short.*

FRIED CUCUMBERS.

Slice the cucumbers lengthwise, lay in salt water a while, drain and roll in corn-meal, and fry in hot lard; salt and pepper to taste.

GREEN CORN PUDDING.

Take twelve ears of corn, grate them; one quart of rich milk; stir into the milk quarter of a pound of melted butter, white sugar to make a little sweet, four eggs well beaten, last the grated corn; put the mixture into a dish and bake.—*Mrs. J. A. Howerton.*

DRESSING FOR SLAW.

Two-thirds of a cup of vinegar, two-thirds of a cup of cream, lump of butter size of a walnut, one table-spoonful mixed mustard, one table-spoonful celery seed, pepper and salt to taste. Boiled until thick, and poured over the chopped cabbage when cold.—*Mrs. Whitlock, Newstead, Ky.*

TO BOIL GREEN PEAS.

Shell and wash the peas; put them into a stew-pan in plenty of boiling water; put in salt, a tea-spoonful of powdered white sugar, and boil twenty minutes, when they will be tender, if young; if they are old they will require a longer time. Drain them in a cullender, and dish them immediately. If peas are allowed to stand in water after being boiled they lose their color.

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OMELETTES.

OMELETTE—VERY FINE.

Six eggs, beaten separately; one tumbler sweet milk, reserve about one fourth, into which stir one table-spoonful flour; when the milk boils, stir in the paste, add salt, and about one table-spoonful of butter; put aside to cool. Mince a little ham; chop fine some parsley and thyme, a spoonful of each, and two of ham; stir the yellows, ham and herbs into thickened milk, adding the well beaten six whites. Grease the skillet: bake in the stove. You can leave out ham and herbs if you choose. —*Mrs. Mary L. Rogers.*

OMELETTE—BREAKFAST DISH.

Beat six eggs separately; a slice of light bread, grated; a piece of butter the size of a walnut; one cupful of morning's milk; pepper and salt to the taste; stir in the six whites, well beaten. —*Miss Jennie Cook.*

PUFF OMELETTE.

Beat the yellows of six eggs, pour in a tea-cupful sweet morning's milk, add a pinch of salt. Beat together each a table-spoonful of butter and flour until smooth, add to the eggs, and beat all together well; put into a frying pan that has been well greased, and when it begins to thicken, add six whites beaten to a stiff froth, and another small pinch of salt. When stiff it is done.—*Mrs. Stoner.*

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TO POACH EGGS.

Have a pan boiling water; have the eggs carefully broken and slip them into the boiling water; let them remain till the whites are set, and take out with spoon; put in a dish and pour on some drawn butter.

FRIED EGGS.

Fry bacon in slices, then remove from the pan; have the eggs ready and slip into the gravy. When done, serve with the meat, an egg on top of each slice.

SCRAMBLED EGGS.

Have in the frying pan some butter or ham drippings; break the eggs and cook quickly, stirring constantly. Serve immediately.

TO BOIL EGGS.

Have boiling water; drop in the eggs and let them remain three minutes, if you wish the whites congealed; if not, let them remain a shorter time. Silver spoons used in eating eggs should be put in water immediately.

COLUMBUS EGGS—A NICE SIDE DISH.

Take twelve hard-boiled eggs, peel off shells and cut the eggs in equal halves, cutting off a little piece from one end, to enable them to stand alone; pulverize the yelks and chop fine some smoked tongue or old lean ham; mix together and moisten slightly with a little fresh butter or vinegar, and season with black pepper, salt and mustard to suit the taste; fill the cups or the empty whites (be careful not to break them) with this mixture, pressing down and smoothing nicely; arrange them on a dish, putting two halves together and standing them upright, so as to look like whole eggs.—*Mrs. Kenney.*

DRESSED EGGS.

Take any number of eggs; boil hard and cool them in water; peel and divide the whites carefully, cut the long way, lay the

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pieces in pairs on a dish; mash the yelks with a small quantity of butter and minced ham; season highly with salt, pepper and mustard (add a very small quantity of onion); make the dressing into very small balls, place in the cavities of the whites and close very neatly as whole eggs.—*Mrs. Allen Bashford.*

OMELET.

Six eggs, beaten separately and very light; one tea-cup of milk, a little pepper, salt and melted butter, mixed with the yelks. Add the whites just before putting into the pan, which should be hot, with a small piece of butter in it. When brown cut in two parts and roll.—*Mrs. A. Bashford.*

PICKLED EGGS.

One quart of vinegar, half dozen cloves, one dozen all-spice, one tea-spoonful pepper, one table-spoonful mustard. Place in a kettle over the fire until boiling, which pour over one dozen hard-boiled eggs, previously shelled and placed in a jar.—*Mrs. Edward Caldwell, Louisville, Ky.*

A MADE DISH OF EGGS.

Boil hard one dozen eggs, cut them in slices, and place in layers in a pudding dish. Over each layer sprinkle grated cheese, pepper, and salt. When the dish is filled, pour over all a white sauce, made of a pint of milk, table-spoonful of flour, and the same of butter. Then brown in the oven. Serve hot.

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CANNED FRUITS, ETC.

TO CAN GREEN CORN.

Cut from the cob twenty-one quarts of corn, dissolve three and a half ounces of tartaric acid in a little hot water, put plenty of water, together with the tartaric acid, on the corn, and boil well; when well cooked, put in tin can and seal at once. When ready for use, drain off the water, add one tea-spoonful of soda, a little sugar, salt and butter to taste.—*Mrs. Hattie Kenney.*

GREEN CORN FOR WINTER USE.

Select young, tender corn, and boil (on the cob) until about half done; cut it from the cob quite fine. To one gallon of corn allow one pint of salt, mixing when the corn is cold; spread out on a cloth to dry a little, then pack in a jar, putting a layer of salt first, and then the corn, until the jar is almost filled; then add a layer of salt, and fit a board on top, on which a weight should be placed. To prepare for the table, boil in a good deal of water, and if it should be too salty, pour off the water and add fresh boiling water; season with butter, pepper, and a little sugar.—*Mrs. Amos Turney, Sr.*

TO CAN TOMATOES AND OKRA FOR SOUP.

Throw ripe tomatoes into boiling water, and then peel them; put into a bell metal kettle and boil; as the water rises, dip part of it off, or it will require a long time to reduce the tomatoes so as to can; boil until almost ready for table use; in the mean-

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time wash the okra and cut cross-wise and drop into boiling water; boil half an hour; skim several times; dip up with a perforated ladle and drop into the tomatoes, and let all boil half an hour; put into tin cans, and seal while hot.—*Mrs. Martin.*

TO CAN PEACHES.

Make a rich syrup and drop the peaches in; let them get hot through; then put in the jars and seal at once.—*Mrs. Jones.*

TO CAN FRUIT.

Scald the fruit in a large kettle, with juice or water to cover it; put the cans and tops into a vessel of cold water; let them boil; as soon as they are hot, fill with the fruit, which must be hot also; let them remain open until cool; cut paper size of the can and put over the fruit; fill with juice, and seal.—*Mrs. Howerton.*

TO SEAL PRESERVES.

Beat the white of an egg, take tissue paper the size you require, dip into the egg, wetting the paper on both sides; cover the jar, carefully pressing it around the sides securely.—*Mrs. Howerton.*

TO CAN APPLES.

Take green, acid apples, peel them and cut up in slices; when thoroughly done, strain through a sieve, put in air-tight cans, seal while hot. If you prefer, you can add quarter of a pound of sugar to a pound of apples; they keep just as well without. —*Mrs. Garrett.*

TO CAN TOMATOES.

Pour boiling water on the tomato, so as to take off the peeling readily; put them in the kettle and cook down till the water from the tomatoes is nearly out; can while hot, and seal immediately.—*Aunt Harriet.*

TO CAN PEACHES AND PEARS.

Select ripe fruit, peel, stone, and drop into cold water; one pound of fruit to a quarter of a pound of sugar; put in a kettle with a little water (to prevent burning), and boil till tender. Perfectly ripe fruit requires but little boiling.—*Mrs. Martin.*

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PASTRY.

All pastry should be made as quickly as possible and handled very little; it should also be made in a cool place, and in summer use ice water, and roll on a marble slab; the butter should be sweet and fresh, and the salt thoroughly washed from it; use as little water as possible, or the paste will become tough; bake in a moderate oven, in order to give time to rise. Boiled paste is best made of suet, which should be minced very fine and well mixed with flour.

PUFF PASTE.

One pound of butter, one pound of flour—sift the flour, and then sift in something else a little additional flour for sprinkling and rolling; wash all the salt from the butter; then divide it into four parts, put one fourth into the flour and divide the remainder in six pieces; mix with a knife the flour and butter into a stiff dough, sprinkle a little flour on the paste board, flour the rolling pin and roll into a thin sheet; then put in little bits at equal distances one sixth of the butter, fold the paste, flour it and roll again, and so on until the butter is consumed. Divide into as many pieces as you wish pies; roll each piece and put into pans previously buttered; always roll from you.—*Mrs. Martin.*

PUFF PASTE.

One pound of flour, fourteen ounces of good butter; rub into the flour two ounces of the butter, having washed all the salt

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out of butter; then make a dough with enough cold water to moisten, and if possible make the paste in a cool place, roll the dough into a sheet and place the remainder of butter over it; roll out four times; do not use it for *an hour.*—*C. E. F. Hegman.*

CONFECTIONERS' PASTE.

One pound of sugar, one pound butter, two pounds of flour, four eggs, a little cinnamon, and a small quantity of baking powder; rub butter and sugar together, then add eggs, one half teaspoonful baking powder, then the cinnamon, add flour next, and moisten with milk—enough to make a dough.—*C. E. F. Hegman.*

COMMON PIE CRUST.

Two quarts of flour, one pound of butter; divide the butter in equal parts, and cut up one half of it into the flour, rubbing it fine; mix with a little cold water into a stiff dough; flour the board and roll into a thin sheet; spread on the rest of the butter, flour and fold up and roll; then fold again into a scroll and divide into as many parts as desired, and roll out nearly an inch thick.—*Mrs. M———.*

LARD PASTE.

One half pound of lard, one half pound of butter; rub this together into two and a quarter pounds of flour, and mix with cold water into a stiff dough; roll out twice.—*Mrs. M———*

SUET PASTE.

One pound of beef suet to two quarts of flour; remove all strings, etc., from the suet and chop fine; rub one half into the flour and mix with cold water; roll out quite thin, and put on the remaining suet; flour and roll again, and divide into as many pieces as you want sheets of paste. This is suitable paste for dumplings or pot pies.—*Mrs. M———.*

CHEESE CAKE.

Beat the yelks of ten eggs, the whites of two; then take one-half pound sugar, one-half pound butter, work well together;

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beat in the eggs, flavor with nutmeg; bake the crust a little before putting in the custard; when the pudding is done, spread a layer of acid jelly over, and make an icing of the remaining whites; flavor with lemon, spread over, and brown slightly.—*Mrs. Wilson.*

TRANSPARENT PUDDING.

Three eggs beaten together until perfectly light, one tea-cupful white sugar, one tea-cupful butter, beaten to a cream; put a layer of citron or acid jelly at the bottom of crust, then pour the transparency over.—*Mrs. Holliday.*

TRANSPARENT PUDDING.

Nine eggs—put in only three whites, one pound of sugar, one half pound butter, one wine-glassful wine, two nutmegs grated. Take remainder of whites and make a meringue. When the puddings are baked and cold, spread on the icing and brown. Bake in paste.

TRANSPARENT PUDDING.

Four eggs—beat separately, one cup of butter, two cups of sugar; beat butter and sugar to a cream, add yelks, two tablespoonfuls of jelly. Flavor to taste; add the whites as a meringue. Excellent.—*Miss Iva McCarney.*

ORANGE ROLEY POLEY.

Make a light paste as for apple dumplings; roll in oblong sheets, and lay oranges, peeled, sliced and seeded, thickly, all over it; sprinkle with white sugar, scatter a tea-spoonful or two of the grated orange peel over all and roll up closely, folding down the ends securely, to keep the syrup from running out. Boil in a cloth one and one half hours. Eat with lemon sauce, prepared as follows: Six eggs, leaving out the whites of two, one half pound of butter, one pound sugar, juice of two lemons and rind of both grated. Put in a tin pan over a slow fire; stir until it thickens like honey. Very fine.

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CREAM PIE.

Two eggs, one cupful sugar, two table-spoonfuls corn starch; beat eggs, sugar, and starch together. Boil one pint milk, season with vanilla; just as it boils, stir in the mixture; stir all the time, until it thickens. Before cooking stir in one table-spoonful of butter; this is for the pie. Take three eggs, one cupful sugar, one quarter tea-spoonful soda in one half cupful sour cream, one tea-spoonful of cream tartar mixed in one and one half cupfuls of flour. Bake quickly in jelly cake pans. When cold, slice the cake and put in layers of the above cream.

CREAM PIES.

Five eggs (yellows), one tea-cupful of butter, one pint of granulated sugar, one table-spoonful of flour, one pint of rich cream. This quantity will make two puddings. Bake in paste. Make a meringue of the five whites.—*Mrs. Spears.*

CREAM PIES.

One pint of milk with a vanilla bean boiled in it, eight eggs, three quarters of a pound of sugar, two ounces of flour; mix together and stir into boiling milk; when cool, put into pastry and bake.

CUSTARD PUDDING.

Beat seven eggs very light; add a half pound of sugar; stir in one quart rich morning's milk; season to taste; bake in puff paste.

BOURBON PUDDING.

One tea-cupful of butter, one of cream, two and a half cupfuls sugar, yelks of four eggs well beaten, one table-spoonful of flour; flavor to taste, and bake in rich paste.—*Mrs. Ed. Taylor.*

KENTUCKY PUDDING.

Three fourths of a cup of butter, two and a half cupfuls of sugar, three eggs, one cup of cream, three table-spoonfuls flour; season with lemon, and bake in paste.

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VINEGAR PUDDING.

Six eggs, three tea-cupfuls sugar, one tea-cupful butter, one table-spoonful strong vinegar diluted with one of water, three table-spoonfuls flour, a half tea-spoonful soda, three or four drops of oil of lemon. This quantity makes four puddings. —*Mrs. Will Taylor.*

ANOTHER VINEGAR PUDDING.

Four eggs, four table-spoonfuls butter, three cupfuls sugar, four table-spoonfuls flour; vinegar to taste.—*Mrs. J. A. Howerton.*

ORANGE PUDDING.

Peel, seed, and cut in small pieces four good-sized oranges, add a cupful of white sugar, and let it stand a while. Into a quart of nearly boiling milk stir two table-spoonfuls of corn starch mixed with a little water, and the yelks of three eggs beaten light. When cooked to the consistency of thick custard, put away to cool, after which mix with the orange and sugar; make a frosting of the four whites of eggs and powdered sugar. Cook the pudding in pastry. When done, spread on the meringue, and brown slightly.—*Mrs. L. H. Blanton.*

LEMON PUDDING.

Half a pound butter, half a pound sugar, two ounces sponge cake rubbed fine, five eggs, two table-spoonfuls brandy, juice and grated rind of one lemon.—*Mrs. John Ray.*

LEMON PUDDING.

Take quarter of a pound of butter, quarter pound sugar, cream well together; add three eggs, and the juice and grated rind of one lemon, or about three fourths of a tea-spoonful of citric acid dissolved in hot water, flavored with extract of lemon. Put on the stove and stir all the time, till thick: when cool, put in pastry and bake.—*Mrs. Laurence Jones.*

LEMON PUDDING.

Grate the rind and press out the juice of four lemons, yelks of eight eggs beaten very light, and mix with the lemon, five

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tea-spoonfuls corn starch dissolved in one and one third pints of new milk; beat all well together, and sweeten to taste. Have the crust ready, and pour in the custard; let bake till thick; then make an icing of the eight whites and powdered sugar, until stiff enough; spread over puddings, and brown slightly. This quantity makes four puddings. Two table-spoonfuls of butter to be used for the custard.—*Mrs. R. Hanson.*

LEMON PUDDING.

Yellows of four eggs, eight table-spoonfuls of sugar, two of melted butter, two lemons grated (use both the rind and pulp, and be sure to take out the seed, as one left will make the custard bitter); use four table-spoonfuls sugar to the four whites for meringue; bake in paste.—*Mrs. Frank Massie.*

LEMON PIE.

Two lemons; bake them a short time, then squeeze and strain the juice; boil the rind in half a pint of water; then pour the water in the following mixture; two cups of sugar, half cupful sweet milk, one table-spoonful corn starch, one of butter, yelks of six eggs. Bake it in paste; then beat the whites with eight table-spoonfuls of sugar, and pour over the pie; brown slightly. This quantity makes two pies.—*Mrs. Mitchell.*

SNOW DUMPLINGS.

Have several apples pared and cored; wash a pint of rice, and roll the apples in it, so that the rice will adhere; have ready a nice, short pie crust, wrap the apples in a piece of the dough, and roll the dumpling in rice again, and so on until you use up the apples. Put a napkin in the steamer, place it over a pot of boiling water, and put in the dumplings; steam till done; eat with cream sauce.—*Mrs. Alice Garrett.*

APPLE DUMPLINGS.

Pare and core the apples; fill up the holes with sugar, a little butter, a little cinnamon (ground), and a small piece of lemon or orange peel. Make a rich custard, with one pint sweet milk

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and two eggs, sweeten and flavor to taste; thicken with a little flour, pour over apples and bake.—*Lizzie.*

BAKED APPLE DUMPLINGS.

Peel and core several acid apples; fill the holes with sugar, butter, and some ground cinnamon or nutmeg. Have prepared a nice, short crust, roll it out and inclose the apples in it; place the dumplings in a deep pan, and pour over them enough warm water to half cover the dumplings, previously sweetened to taste, a piece of butter the size of a goose egg melted in it, and flavored with nutmeg. Set in the stove and bake till a light brown; if the water should cook out before they are done, add a little more hot water. Serve with solid sauce; flavor according to taste.

APPLE PUDDING.

Two tea-cupfuls apples, stewed and strained; two tea-cupfuls sugar, one tea-cupful butter, seven yellows of eggs; take the whites of five eggs, and a half cupful of sugar, beat very light and spread over the puddings; brown slightly.—*Mrs. S. Clay.*

APPLE CUSTARD FOR PIES.

Six eggs, two cupfuls apples, two of sugar, nearly one cupful butter, the juice of one lemon; leave two whites for the meringue.—*Mrs. Sam. Clay.*

APPLE PUDDING.

Three tea-cupfuls apples, stewed and strained, two tea-cupfuls sugar, one tea-cupful butter, seven eggs; leave out the whites of four for meringue; bake in paste.—*Mrs. Buckner.*

APPLE PUDDING.

One dozen apples, stewed and strained, six eggs, one-half pound butter, one pound sugar, one nutmeg, season with lemon juice or peel; bake with paste or not.

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QUINCE PUDDING.

To six large, ripe quinces, stewed and strained, one half pint sweet cream, one half pint sugar, seven eggs; omit all the whites but two; add lemon juice to the taste.—*Mrs. H. Buckner.*

CITRON PUDDING.

One half pound sugar, same of butter, seven eggs, juice and rind of one lemon, cooked on the fire till thick as molasses; brandy and spices to be put in afterward with slices of citron.—*Miss Hawes.*

PRESERVE PUDDING (CHERRY).

One cupful sugar, one cupful of acid preserves (cherry is better than anything else), one half cupful butter, five eggs beaten separately.

CHERRY PUDDING.

Six eggs, one and a half cupfuls sugar, one cupful of butter, one and a half cupfuls of cherry preserves.—*Mrs. S. Clay.*

MINCED PIES.

Two pounds of beef, finely chopped; one pound suet, nicely shred; one dozen apples, pared and chopped small; two pounds currants or raisins, stoned and floured; three quarters of a pound of sugar, with nutmeg, mace, and cloves. Dried cherries are very good. Mix all together; stir with it sweet cider, French or peach brandy; slice in citron or preserved orange peel; some use cider and brandy, too—a quart of cider or a tea-cupful of brandy.—*Mrs. Washington, Va.*

RECIPE FOR MINCE MEAT.

Two table-spoonfuls ground cinnamon, two nutmegs grated, four dozen cloves, one table-spoonful powdered mace, one pound brown sugar, two pounds of meat chopped fine, two of suet, four pounds raisins, two pounds currants, four pounds apples chopped fine, old whisky or brandy to suit the taste.—*Miss Halleck.*

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MINCE MEAT.

Two pounds of meat chopped fine, after being cooked, two pounds of suet chopped fine, four pounds of raisins, four pounds of apples, eight oranges, the peel of one, half pound of citron, all chopped fine; one ounce of cinnamon, one of allspice, one of nutmeg, two pounds of brown sugar.—*Mrs. N. B. Rion, Jr.*

SWEETMEAT PUDDING.

Make pastry for two bottom crusts, spread on with acid preserves. Then beat four eggs, two cups sugar, one table-spoon butter and one of flour, together. Pour this mixture on the preserves and bake. It is much improved by spreading on a meringue on the top, after the pudding is baked.—*Mrs. R. Douglass.*

MALBORCUGH PUDDING.

Six tart apples grated, or six table-spoons of stewed apples, one ounce of sifted sugar, one ounce of butter or a pint of cream, one egg, the grated peel of one lemon and half the juice. Stir together the butter and sugar as for cake, then add the other ingredients and bake in a rich paste.—*Mrs. R. Douglass, Pisgah Manse.*

CHESS CAKE.

One pound of butter, one pound of sugar, yelks of twelve eggs, whites of three, lemon flavoring. Mix well in a bowl that can be placed in a vessel of hot water over the fire, until the mixture (constantly stirred) is of the consistency of honey. Bake in paste in small tart pans.—*Miss Jennie Macrae, Clarksville, Tenn.*

MINCE MEAT.

One beef tongue chopped fine, twelve pints apples chopped fine, three pints currants, one pint raisins, one pint citron sliced very thin, two ounces cinnamon, two ounces mace, two table-spoons cloves, one pint brandy. Pulverize spices, mix all together, stir well, and pack in a jar with three-fourths pint of brandy poured on top. Tie closely.—*Mrs. Tubman, Augusta, Ga.*

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PUDDINGS.

SWEET POTATO PUDDING.

Boil and peel the potatoes, mash and rub through a sieve, to make it loose and light; stir to a cream, quarter of a pound of butter, quarter of a pound of sugar; add a grated nutmeg, one tea-spoonful of cinnamon, half a glass of brandy. Beat three eggs till smooth, stir them into the mixture of butter and sugar alternately with the potato; at last, mix all thoroughly by hard stirring. Have a deep baking dish, lay a border of puff paste all around, and pour in the mixture. Set the pudding in a quick oven, and when cool sift white sugar over.—*Mrs. W. Jones.*

SWEET POTATO PIE.

Two pounds of potatoes, steam entirely done, and slice them; make a syrup of one tea-cupful butter, two tea-cupfuls sugar, three quarters of a tea-cupful of good wine, one dessert-spoonful of allspice pounded fine, enough water to make one and a half pints of the syrup; boil for a short while, and line a deep pan with rich paste, and bake slightly; put in a layer of sliced potatoes and pour over some of the syrup; then another layer of potatoes, and the rest of the syrup. Cover with crust, and bake.—*Mrs. Sam Brooks.*

IRISH POTATO PUDDING.

One and a half pints of fine mashed potatoes, one pint cream, one nutmeg, one and a half pounds sugar, one and a half pounds butter, ten eggs. Bake in paste; then spread on meringue and brown.

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IRISH POTATO PUDDING.

Two tea-cupfuls sugar, two tea-cupfuls butter, one tea-cupful sweet cream, eight eggs, two and a half pints mashed potatoes, one nutmeg grated.—*Mrs. Henry Buckner.*

ANOTHER POTATO PUDDING.

One pound mashed potatoes, one pound sugar, nine eggs beaten separately, three quarters pound butter; flavor with anything you please. This quantity will make six puddings.—*Mrs. Dr. Barnes.*

COCOANUT PUDDING.

One nut grated fine, whites of six eggs, one half pound of white sugar, one half pound of butter, juice of three lemons strained; add the milk of nut if not thin enough. Mix well, and after the pastry is baked, pour on the mixture and bake a few minutes.—*Mrs. Allen Bashford.*

COCOANUT PUDDING.

One quarter pound butter, one quarter pound sugar, cream well together, add three eggs and tea-cupful cream or rich milk, in which the cocoanut has been soaked. Use as much of the cocoanut as you like. Cook before putting in pastry.—*Mrs. Lawrence Jones.*

COCOANUT PUDDING.

Four yellows, one pint cocoanut, one pint sugar, one tea-cupful butter, make a meringue of the whites. Use milk of cocoanut. Bake in paste.—*Mrs. Mary Webb.*

JELLY PUDDING.

One tea-cupful jelly, one tea-cupful sugar, one half tea-cupful butter, two eggs, four table-spoonfuls wine, nutmeg to the taste. *Mrs. Jones.*

JELLY PUDDING.

For two pies. One tea-cupful of sour jelly, two of sugar, six eggs, lump of butter the size of a hen's egg, two table-spoonfuls of flour, tea-spoonful of lemon extract.—*Miss Jennie Kenny.*

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JELLY PUDDING.

Seven eggs (keeping back four whites for top), one half pound of butter, two tea-cupfuls of sugar and one of jelly. Bake in a paste.—*Mrs. William Buckner.*

MOLASSES PUDDING.

Two and one half cupfuls sugar, one cupful molasses, three eggs beaten separately, one table-spoonful butter, two table-spoonfuls of cream. Bake in paste.—*Mrs. Robert Stoner.*

MOLASSES PIE.

One tea-cupful of sugar, one tea-cupful of molasses, four eggs beaten separately, two table-spoonfuls of butter.—*Mrs. N. B. Rion, Jr.*

MOLASSES PIE.

Three eggs, one half tea-cupful butter, one half cupful flour, one pint of molasses.—*Mrs. Geo. Davis.*

POTATO PUDDING.

Three eggs beaten together, two tea-cupfuls of sugar, one half cupful butter, two large potatoes; put the butter into the potatoes while hot, after putting the potatoes through a sieve; mix together the eggs and sugar, then pour into the butter and potatoes; beat all together thoroughly. Season with orange.—*Mrs. Howerton.*

JAM PUDDING.

One tea-cupful of creamed butter, one tea-cupful of sugar, one tea-cupful of jam, three eggs beaten separately, cinnamon and spice to taste.

PUMPKIN PUDDING.

Twelve eggs, one and one half pounds of loaf sugar, one half pound of butter, one quart cream, one half pound pumpkin; strain the pumpkin through a sieve, boil the cream and set it aside to cool; beat the eggs separately; cream butter and sugar, add the eggs and cream, then pumpkin; season with nutmeg, and grated rind and juice of lemon or extract. Bake in paste as long as for custard.

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JELLY PUDDING.

Four eggs beaten separately, two cupfuls white sugar, one cupful butter, one cupful of sweet cream, one cupful of jelly, two table-spoonfuls vanilla. Stir the yellows of the eggs and the sugar; cream the butter; add the cream, then the jelly, and last, the whites of the eggs and vanilla. Delicious.—*Miss Phebe Wood, Maysville, Ky.*

FEATHER PUDDING.

To be served with sauce. One table-spoonful butter, one cupful sugar, one egg, one cupful sweet milk, one half tea-spoonful soda, one tea-spoonful cream tartar, two cupfuls flour. Flavor with nutmeg.—*Daisy Lyle.*

GINGER PUDDING.

To be served with sauce. One cupful of molasses, one cupful of boiling water; to which add one table spoonful butter, one tea-spoonful soda, one of ginger, or more, if you prefer. Flour enough to make a batter that will drop from a spoon. Bake quickly in a long pan, or in loaves.—*Mrs. Blanton.*

GINGERBREAD PUDDING.

One pint sour milk, four eggs beaten together, one pint molasses, one half pound sugar, three quarters pound butter, six tea-spoonfuls of soda; dissolve the soda in a little hot water, add spice to the taste. Stir in flour until as thick as for pound cake; serve with rich sauce.—*Mrs. J. A. Howerton.*

GINGER PUDDING.

Three eggs, one half pint molasses, one cupful sugar, one cupful lard, two table-spoonfuls of ginger, one half tea-spoonful soda, or one tea-spoonful of baking powder; make into a thick batter; put in a pan and set in a steamer over a pot of boiling water; when done, set in the oven to dry off. Serve with butter sauce.—*Mrs. Geo. Davis.*

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GINGER PUDDING.

Six ounces of flour, six ounces of sugar, six eggs, eight ounces preserved ginger, one pint milk, six ounces butter; put the milk, sugar and butter into a stew-pan, on the stove, and as soon as it begins to simmer, take off; put in the flour and stir the whole quickly, for about three minutes; add the eggs gradually. The ginger should be cut into very small pieces; grease the mould well, and pour in the batter; steam it about one hour. Serve hot, with a custard sauce, seasoned with the syrup of ginger. This pudding can be made of pine-apple, chopped very fine.

SAGO PUDDING.

One half tea-cupful sago; pour enough boiling water on to cover it, and let it stand fifteen minutes, then add one pint of milk, one tea-cupful sliced apples (good cooking apples); simmer the apples in a little water till tender; one egg, sugar to the taste. Bake; serve with sauce.—*Mrs. Barnes, Hot Springs, Ark.*

TAPIOCA PUDDING.

Five table-spoonfuls of tapioca; soak over night in one quart new milk, in the morning bring to a boil, then add one tumblerful of rich cream, one half tumblerful of wine, four eggs beaten separately, sugar and flavor to taste; bake fifteen or twenty minutes. When cold serve with cream.—*Mrs. Wash. Fithian.*

TAPIOCA PUDDING.

Get the tapioca in lumps, put it in to soak over night; then take one tea-cupful to a pint of new milk, sweeten and season to the taste; one quarter of a pound of butter, four eggs well beaten (separately). Bake a half hour.—*Mrs. Ford.*

TAPIOCA PUDDING.

Soak a cupful of tapioca (after washing it through several waters) in warm water three or four hours; then pour over three pints of sweet milk, yellows of six eggs well beaten with one

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and one half cupfuls of sugar, one half tea-spoonful of salt, one half tea-spoonful of nutmeg; place ingredients in a pan and set it in another pan of boiling water on the stove, and let it cook as thick as custard; then put it in the stove with something under it, to keep from scorching at the bottom; let remain until it dries on top; in the meanwhile, have a meringue made of the six whites and flavored to taste, pour on top and smooth over nicely. Brown slightly.—*Mrs. Batterton.*

TAPIOCA PUDDING.

One cupful of tapioca in a cupful of milk; set it near the fire to swell; stir often; add a cupful of cold milk, five eggs, two cupfuls of sugar, a little salt, one cupful of raisins; spice delicately.—*Miss Hawes.*

SPONGE CAKE ROLL.

Four eggs, beaten separately, one tea-cupful of sugar, one tea-cupful flour, one tea-spoonful of cream of tartar, mixed in flour; one half tea-spoonful of soda, in a little water. Bake quickly in biscuit pan, turn out on damp towel, put in dressing and roll while warm.

DRESSING FOR SPONGE CAKE ROLL.

Take the pulp of three lemons and the rind of one, either grated or chopped very fine; two table-spoonfuls of butter, six eggs beaten separately, sugar to the taste, three fourths of a tea-cupful of cold water; put on the fire and stir constantly, until thick; do not let it boil; let it get cold, and use in place of jelly.—*Mrs. Buckner Woodford.*

LEMON SPONGE CAKE PUDDING.

One pint of white sugar, one quarter of a pound of butter, three lemons, four wine-glassfuls of water, yelks of four eggs; cook down thick, and pour over sponge cake sliced in a pan; beat the whites with two table-spoonfuls of white sugar to each white, and put it over the top of pudding; let it remain in the

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stove just long enough to become a light brown.—*Mrs. Matt. Turney.*

ORANGE PUDDING.

Cut a sponge cake into four slices, across; peel several oranges and cut them in slices, spread the bottom layer of cake with the oranges, cover with sugar, and so on, until you use all the layers; make a meringue, smooth over the whole, and set in the oven to brown; serve with sauce.—*Mrs. Blanton.*

SCOTCH PUDDING.

Five eggs, twelve sponge cakes grated, one tea-cupful of currants, one of raisins, one of sugar, one tea-spoonful of ground cinnamon, one table-spoonful of butter, three of marmalade, one tea-cupful of cream; serve with or without sauce.

TAPIOCA PUDDING WITHOUT EGGS OR MILK.

Soak a tea-cupful of tapioca in one and one half pints of water over night. Pare and punch out the cores of ten apples, and fill the holes with white sugar. Grate lemon peel over the whole and pour one large coffee-cupful of boiling water over the apples. Then pour on the tapioca, having first thinned it to the consistency of custard, with boiling water. Bake one hour and serve with sugar and cream, or a butter and wine sauce.—*Mrs. Charlton Alexander.*

COTTAGE PUDDING.

One cupfulsugar, one table-spoonful butter, two eggs, one cupful sweet milk, three cupfuls of flour, or enough to make a tolerably stiff batter, one half tea-spoonful of soda, one of cream tartar, one of salt. Rub the butter and sugar together, add the two yelks of eggs, then the milk and soda, then salt, and add the two whites alternately with the flour; bake in a mould. Serve with sauce.

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WOODFORD PUDDING.

Three eggs, one tea-cupful of sugar, one half tea-cupful of butter, one half tea-cupful of flour, one tea-cupful of jam or preserves, one tea-spoonful of soda dissolved in three tea-spoonfuls of sour milk. Cinnamon and nutmeg to taste. Mix all well together and bake slowly in a pudding pan. Serve with sauce.—*Mrs. Amos Turney, Jr.*

GERMAN PUFFS.

One pint of milk, two ounces of butter, five eggs, ten table-spoonfuls of flour. Bake in buttered cups. Serve with rich sauce.—*Mrs. Amos Turney, Jr.*

PLAIN PUDDING.

Four eggs beaten separately, one half pint of flour beaten into the yelks, alternately with the whites; one quart of new milk, a small quantity of soda.—*Mrs. J. A. Howerton.*

CAKE PUDDING.

Spread sponge cake, cut in slices, with preserves or jelly. Take whites of six eggs beaten stiff with sugar, pour over cake; set in stove to get thoroughly warm.—*Miss Hawes.*

CHARLOTTE RUSSE PUDDING.

Heat three pints of milk to near the boiling point, stir into it the yelks of eight eggs, one large spoonful of corn starch, let it thicken a little, then sweeten and flavor to taste. Lay slices of sponge cake in a pudding dish, pour over them this custard; let it bake, then have an icing made of the eight whites well beaten, and four table-spoonfuls of sugar; spread over the pudding when done, and brown slightly.—*Miss Halleck.*

POUND CAKE PUDDING.

One pound of sugar, two table-spoonfuls of butter, seven eggs (leave out five yelks), three and one half cupfuls of flour, one half cupful of sweet cream, one tea-spoonful of soda, two tea-spoonfuls cream tartar.—*Mrs. Geo. Davis.*

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CAKE PUDDING.

One cupful of butter, one cupful of sweet milk, two cupfuls of sugar, five eggs, three and one half cupfuls of flour, one heaping tea-spoonful of baking powder; flavor to the taste.—*Mrs. Geo. Davis.*

MINUTE PUDDING.

One cupful of sugar, one cupful of flour, one half cupful of sour cream or buttermilk, three eggs, one half tea-spoonful of soda, one tea-spoonful cream of tartar, a piece of butter the size of a large hen egg. Bake quickly; serve with sauce.—*Mrs. Crawford.*

SWEET POTATO PUDDING.

Weigh one pound of mashed potatoes, one half pound of butter, six eggs, one tea-cupful of cream, one half pound of sugar; spice and wine to taste. Serve with sauce.—*Miss Hawes.*

JELLY ROLLS.

Three eggs well beaten, one cupful of sugar, one and a half cupfuls of flour, two table-spoonfuls of sweet milk, half tea-spoonful soda, one tea-spoonful cream of tartar; spread with jelly and roll.

BISCUIT PUDDING.

Twelve ounces of crumbled sponge cake, one pint of cream, twelve eggs, the rind of a lemon rubbed on sugar, four ounces of pounded sugar; pour the cream boiling on the crumbled cake, and let it steep for a few minutes; then add the sugar, the eggs and lemon; mix the whole together, pour the preparation into a mould spread with butter, and steam the pudding about one hour; when done, dish up and pour custard sauce over it.

JAM CAKE.

Two cupfuls of sugar, four cupfuls of flour, one and a half cupfuls of butter, one half cupful of buttermilk, two cupfuls of jam, six eggs, one tea-spoonful soda, one table-spoonful black pepper, one nutmeg grated, one ounce allspice, one ounce of cinnamon; serve hot, with sauce.—*Mrs. Jonathan Owen.*

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PRUNE MERINGUE.

Put the prunes on in clear water and boil until soft, then take them out, and while warm, pour enough Madeira wine over (sweeten wine a little) to make a little syrup, as much as you wish; froth the whites of seven eggs, in which put as much sugar as for icing; put the prunes in a baking dish, smooth icing over them, and set in a moderate oven to brown slightly. —*Mrs. Taylor.*

APPLE CAKE MERINGUE.

Bake cake as for jelly cake, and have ready, apples strained through a colander, sweetened and seasoned to taste; make several layers, having the layer of apples quite thick; cover the whole with a meringue of the whites of three eggs beaten stiff, one cupful of sugar, and the juice of one lemon.—*Miss Spears.*

APPLE MERINGUE.

Boil six or eight large apples till thoroughly done, strain through a colander; sugar and nutmeg, or cinnamon to taste; place the apples in a dish, and cover with the whites of three eggs, beaten to a stiff froth, into which has been stirred one cupful of sugar and the juice of one lemon. Bake a light brown. Serve cold, with or without sauce.—*Miss K. Spears.*

OMELETTE SOUFFLE.

Beat eight eggs separately very light, add gradually to the yelks three quarters of a pound of sugar, lemon to the taste; stir in the whites lightly and bake quickly. Serve immediately, or it falls.

APPLE SOUFFLE.

Three pounds of acid apples, pared and quartered; two lemons sliced with peeling on, two pounds of sugar; cover well with water, and boil until the apples look clear; lift them out to cool; add one ounce of dissolved gelatine to the syrup, when it boils; take out and strain over the apples, and put in a cool place. Eaten with rich cream, whipped.—*Mrs. Blanton.*

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APPLE CREAM.

Boil twelve apples till soft, take off the peel and press through a sieve; add one half pound of sugar, whites of two eggs whipped. Beat together thoroughly, until it is very stiff and looks white. Heap up in a glass dish.

APPLE DESSERT.

Pare and core twelve apples, put in the preserving kettle, filling apples with sugar; cover with one and one half table-spoonfuls tapioca, soaked over night in one quart of water; juice and rind of one lemon; cook till jellied. Eat with cream.

CODDLED APPLES.

Make a syrup of white sugar and water; throw in some stick cinnamon. Have the apples pared and the cores punched out. When the syrup boils, put in the fruit and let boil till tender. Nice dish for tea, to eat with cake.—*Miss Short.*

PEARS IN SYRUP.

Pare and punch out the cores of firm, ripe pears. To two pounds of fruit, allow one pound of white sugar, add enough water to the sugar and boil, to form a syrup; then put in the pears and boil till tender. Seal in jars, allowing an abundance of syrup, as the fruit absorbs it.—*Miss Short.*

BLACKBERRY FLUMMERY.

Four pints blackberry juice, three pints brown sugar, one pint rice flour mixed with one pint of cold water, stirred in—as thickened milk; season with ground cinnamon. When done it will be the consistency of jelly.

GOOD FRIDAY.

One half pound of chocolate, yelks of three eggs, one pint of cream or milk thickened with one table-spoonful of corn starch; boil up like a custard, then pour in a glass dish, and when cold beat the whites of the eggs with one half pound of sugar and put on the top. Serve cold.—*Mrs. W. Payne.*

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VIRGINIA PUDDING.

Five eggs, reserving three whites for sauce; one pint of milk, one gill of cream or an ounce of butter, three table-spoonfuls of flour, a little salt; bake one half hour. *Sauce*—Beat the three whites to a froth with one half pound of sugar: flavor with wine or lemon. This is to be poured on the pudding just before serving. Serve cold.—*Mrs. Walter Payne.*

FRENCH PUDDING.

One quart of sweet milk, ten heaping table-spoonfuls of flour, eight eggs, beaten separately and very light; add the milk and flour gradually; bake in a quick oven. Serve with transparent sauce.—*Mrs. George Davis.*

BREAD PUDDING.

One half pint bread crumbs, one pound raisins, three pints of boiled milk, six eggs; pour the milk on the bread, adding one table-spoonful of ground cinnamon, one of mace, three of sugar, wine-glassful of wine or whisky, cream one half tea-cupful of butter with one tea-cupful of sugar. Serve with wine; grate nutmeg on top.—*Miss Nannie Abbott.*

VERY NICE PUDDING.

The yellows of eight eggs, eight large spoonfuls of flour, one and one half pints milk; beat and mix the yelks, flour and milk together; have the whites beaten to a stiff froth, and add the last thing. Bake rather quickly.—*Miss Halleck.*

OXFORD PUDDING.

One half pint bread crumbs, one pint milk, six eggs, two ounces butter, one half pint cream, one fourth pound currants or raisins, sugar and nutmeg to taste; pour milk hot over the bread, add the butter, and when cold add the eggs, stirring the whites in gently, last. Serve with or without sauce.

APPLE FRITTERS.

Make a light batter of three eggs, one cup of sour cream, a little soda and salt, flour to thicken; take a half dozen ripe

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apples, pare and chop fine, stir them in the batter, also a heaping table-spoonful of sugar. Have a frying-pan of hot lard, drop the mixture by spoonfuls; fry light brown. Sprinkle with white sugar as they are taken up.—*Miss F. Short.*

DELICIOUS FRITTERS.

Take one quart of water and a piece of butter the size of a hen egg, boil a few minutes; then stir in enough flour to make as thick as mashed potatoes; pour this into a bowl and beat six eggs in it, one at a time; add a little salt and nutmeg; then fry in hot lard.

FRITTERS.

One quart of flour, one quart of buttermilk, two eggs and one half tea-spoonful of soda; beat the eggs separately. Sift the flour and pour in the yelks of the eggs with the milk and a pinch of salt; beat well and add the whites of the eggs last, and fry immediately in boiling lard till a light brown.

Apple fritters can be made by the above directions, with the addition of ripe apples, chopped fine.—*Kate Desha.*

CREAM PUFFS.

One pint of boiling water, melt in it one half pound of lard, and stir while boiling into this three quarters of a pound of flour; boil until a thick paste is formed; set the kettle in which you have the ingredients into a vessel of boiling water; when thick, take from the fire—when cool, add ten eggs and a little salt; mix all well, drop with a spoon on buttered tins, some distance apart, and bake quickly. To be eaten with syrup.—*Mrs. J. A. Howerton.*

PLUM PUDDING.

One pound of raisins, one pound of currants, one half pound beef suet, one half pound of butter, one half pound of stale bread grated, one half pound of flour, eight eggs, one pound brown sugar, three quarters of a pound of chopped apples, one glass Bourbon, one pint milk, one pint wine, two nutmegs grated, one table-spoonful mace, one of cinnamon, a pinch of

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salt; cream, butter and sugar together; beat eggs very light, separately; add half milk to the whites, stirring in flour and grated bread; add creamed sugar and butter, then suet and fruit alternately, then spice and liquor, then the balance of the milk, and stir the whole well together; if not stiff enough, add flour or bread; boil six hours.—*Mrs. Judge Kinkead, Fayette.*

ECONOMICAL PLUM PUDDING.

Two pints of flour, two tea-cupfuls of raisins, two of suet chopped fine, three of buttermilk, two of molasses, two tea-spoonfuls of soda (this pudding can be improved by the addition of more fruit); boil or steam four hours. Serve with sauce. —*Mrs. Ann Ryland, Lexington.*

RAISIN PUDDING.

One pound raisins, one pound sugar, one half pound butter, one pound flour, seven eggs beaten separately, one pint milk or cream, one wine-glassful wine or brandy; flour the mould or bag and butter it well; boil three or four hours. Serve with rich sauce.—*Mrs. H. Buckner.*

RICE PLUM PUDDING.

Three gills of rice, one quarter pound butter, one quarter pound sugar, one quart of milk, one tea-spoonful salt, six eggs, one and a half pounds raisins or currants, one half table-spoonful cinnamon, a little rose water, one grated nutmeg; boil the rice with lemon peel in the milk, till soft; mix butter, sugar and eggs; dredge the fruit with flour and put in with the cinnamon, last; bake one hour and a half.—*Miss E. Mitchell.*

CREAM PUDDING.

Four eggs beaten separately, one cupful of sugar, one half cupful of butter, one cupful of sour cream, one cupful of sweet cream, one tea-spoonful of soda; flour enough to make a batter as stiff as for pound cake; tea-spoonful essence of lemon.—*Sallie Brooks.*

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THE QUEEN OF PUDDINGS.

One pint bread crumbs; add one quart of sweet milk, one cup sugar, yelks of four eggs, the rind of a fresh lemon, grated fine, a piece of butter the size of a hen egg; bake till done. Beat the four whites to a stiff froth, adding one tea-cupful sugar; stir in the juice of one lemon. When the pudding is baked, spread a layer of acid jelly over, then the meringue; set in the oven to brown slightly. Serve with cold cream.—*Mrs. Chambers Brent.*

THICKENED MILK PUDDING.

One quart milk; when it boils stir in enough flour to thicken it, like mush; add a piece of butter the size of a hen egg; when cold, add five eggs well beaten. Season to taste; serve with sauce.—*Mrs. Buckner.*

BATTER PUDDING.

One pint rich buttermilk or sour cream, one tea-spoonful soda two eggs beaten separately, two table-spoonfuls sugar and a little salt; stir in flour until as thick as batter for cakes. Grease a small baking pan and pour in half the batter, spread some fruit over it, either canned cherries or thinly sliced apples are nice, then add the remainder of batter. Bake in a moderate oven; serve hot, with rich sauce.—*Miss Hallack.*

SUNDERLAND PUDDING.

Six eggs, three table-spoonfuls flour, one pint milk, a pinch of salt; beat the yellows well and add flour, then the milk, the whites last. Serve with sauce.—*Miss H———.*

DELMONICO PUDDING.

One quart of sweet milk, three table-spoonfuls corn starch, five eggs, five table-spoonfuls sugar beaten with the yelks, seven table-spoonfuls with the whites. Mix the milk, corn starch and yelks, with the five spoonfuls of sugar, for the custard; then put to boil. While boiling beat the whites to a froth and mix with seven spoonfuls sugar, pour on the boiling custard, stirring all the time. Pour into a bowl, flavor, and set in the stove to brown slightly.—*Mrs. John Morgan.*

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SAUCES FOR PUDDINGS.

WHITE SAUCE FOR PUDDING.

Whites of two unbeaten eggs and one cupful of white sugar beaten together; add one tea-spoonful of vinegar; beat well; then add three table-spoonfuls of wine, and just as it goes to the table, add two thirds of a cup of sweet cream or milk.—*Mrs. Walter Payne.*

SAUCE FOR PLUM PUDDING.

One coffee-cupful sugar, one of butter, beat well together; break an egg in and mix well; put on the stove; stir till melted; add table-spoonful wine; pour up immediately.—*Mrs. Judge Kinkead, Lexington, Ky.*

WINE SAUCE.

Three cupfuls of sugar, one of butter, one of wine. Set the cup in boiling water for one hour.—*Miss Spears.*

COLD SAUCE FOR PUDDINGS.

Four ounces butter, six ounces sugar, the white of one egg, a wine-glassful of wine. Beat the butter and sugar until very white; beat the egg and add it, then the wine slowly; season with fresh lemon or orange.—*Mrs. Simms.*

SAUCE.

One wine-glassful of thick paste made with corn starch; let it cool; a cupful of butter and one of sugar; cream together till soft. Put in with sugar and butter the yelk of one egg and mix well; then add the paste and the white of the egg, beaten light; flavor to taste.—*Mrs. E. Lyle.*

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CAKE.

CAKES.

Use well balanced scales, as in cake-making much depends on the accuracy of the weights. If fruit is to be used, prepare it the previous day; sift the flour well, and use sweet butter, which should be well washed in cold water, to extract the salt; should cream of tartar or soda be used, sift carefully with the flour; beat the yelks of eggs and sugar first, and then the whites, until they adhere to a knife blade or whisk; in cakes where butter is used the whites must be added last; in sponge cake the flour should be beaten in last, adding but little at a time and beaten in on top, and not from the bottom. Never allow the heat to diminish while the cake is baking, or it will fall; when the cake is done, it will leave the sides of the pan, or it may be pierced with a broom straw near the center, and if no batter adheres, it is done. Sponge cake requires a quick oven. Pound cake a moderate heat. Fruit cake should be baked more slowly still. Molasses cake is easily scorched.

In baking cakes it is a good plan to fill a large pan with cold water and set it on the upper grate of the stove, to prevent them from burning or cooking too fast on top. Let it remain until the cakes are baked.

WHITE SPONGE CAKE.

One and a quarter pounds of sugar, the whites of twenty eggs, ten ounces of flour, two tea-spoonfuls of cream of tartar, juice

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of one lemon; beat whites until light; add sugar; beat well; add lemon juice; mix cream of tartar with the flour and stir in the flour lightly; bake about an hour.—*Mrs. Dr. Justice.*

WHITE SPONGE CAKE.

Whites of twenty eggs, two goblets of flour, three of sugar, two tea-spoonfuls of lemon, one of cream of tartar; barely stir flour in; bake quickly. This is the premium cake at the Bourbon fair.—*Mrs. Dr. L. D. Barnes.*

WHITE SPONGE CAKE.

Ten eggs (whites only), one and a half tumblers of sugar, one tumbler (heaping) of flour, one tea-spoonful cream of tartar, one tea-spoonful essence of lemon.—*Mrs. Wash. Fithian.*

CREAM SPONGE CAKE.

Two eggs beaten separately, one cup (heaping) of flour, one cup of sugar, three fourths of a cup of sweet cream, one tea-spoonful of soda, two of cream of tartar; beat hard for some time; add whites the last thing.

ICING FOR CAKE.

Whites of three eggs well frothed, one pound of sugar wet with water, and boiled until almost candy. While boiling, pour it over beaten whites; flavor with lemon.—*Mrs. Mary Duncan.*

YELLOW SPONGE CAKE.

One pound pulverized sugar, half a pound of flour, twelve eggs, the juice and grated rind of one lemon; use only four yelks; beat them until very light; then add the sugar and juice and rind of lemon; beat this well, until it is bleached; beat the twelve whites to a stiff froth, and add them very gently to the yelks and sugar. At the last, sift the flour very lightly into the mixture.—*Mrs. J. P., Lexington.*

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YELLOW SPONGE CAKE.

Three fourths of a pound of sugar, half a pound of flour, ten eggs (leaving out six yellows), the juice of one lemon. Put the flour in last. Beat the lemon juice into the yelks.—*Mrs. Brutus J. Clay.*

YELLOW SPONGE CAKE.

Use ten eggs, leaving out four yellows, and beating about half a tea-spoonful of tartaric acid into them. Add two tea-cupfuls of sugar, two tea-cupfuls of flour, and the whites of the eggs; put in alternately with the flour.—*Mrs. William E. Simms.*

SAVOY BISCUIT.

Beat four eggs separately, then put them together and beat them again; add a half pound of fine loaf sugar; season with lemon. Lastly, quarter of a pound of flour stirred in slowly. Stir it all hard, and drop it on sheets of greased white paper. Put the cakes far enough apart not to run into each other; sprinkle loaf sugar over the top; bake quickly and roll them up while hot. They should be but lightly colored.—*Mrs. J. H. Brent.*

WATER MELON CAKE.

One cupful of butter, two cupfuls of sugar, three and one half cupfuls of flour, one cupful sour cream, one tea-spoonful of soda. Beat the butter and sugar to a cream; add flour, soda and sour cream; lastly, the whites of eight eggs well beaten, and two drops of bitter almond.

Measure out another portion as above, using the pink (or strawberry sugar) instead of the white, and the yelks of the eggs. Add raisins to the pink batter, to simulate seed; pour boiling water over the raisins and let them stand to swell; dust them with flour and mix in just before baking; arrange the two colors in the cake-mould to suit fancy.

POUND CAKE.

Sixteen whites of egg, one pound white sugar, three quarters of pound butter, one pound flour. Cream butter; then mix the sugar and put in flour and eggs alternately. Bake two hours.

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QUEENS CAKE.

One pound flour, one pound sugar, one pound currants, one half pound butter, five eggs, one nutmeg grated, one gill each of brandy and milk, one glassful of wine.—*Mrs. Deigman.*

DELICATE CAKE.

One cupful butter, two of sugar, one and one half of pearl starch, two cups of flour, one of sour cream, whites of eight eggs, one tea-spoonful soda; dissolve the soda in a little whisky. —*Mrs. Edwards.*

DELICATE CAKE.

One pound of sugar, three quarters pound flour, one half pound butter, twelve eggs; cream the butter well; work the flour into it, then the sugar, and whites alternately.—*Mrs. Brent.*

DELICATE CAKE.

One cupful butter, three of sugar, three heaping cupfuls flour, whites of ten eggs, one tea-spoonful soda; dissolve in one cupful sweet cream, two tea-spoonfuls cream of tartar; flavor to the taste. Bake quickly.—*Mrs. Will Taylor.*

CHARLOTTE POLONAISE.

Beat yelks of six eggs with two large spoonfuls of corn starch; add one and one half pints cream; boil slowly (stirring all the time, to prevent it from becoming lumpy) until it is thick, and perfectly smooth. Then divide the mixture, and to one half add from four to six ounces of chocolate, according to taste; sweeten agreeably; break up one quarter pound of macaroons into it; give it a "boil up" and set aside to cool. Have ready for the other half of cream mixture about one dozen bitter almonds and one quarter pound sweet almonds, blanched and pounded to a smooth paste with one quarter pound pounded citron; stir in about one quarter pound sugar; let it come to a boil; set aside to cool.

Bake a sponge cake in jelly cake-moulds, and spread one cake with the chocolate mixture and another with the almond, pil-

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ing them up; then cover the whole with a meringue, and set in the stove to harden and brown very slightly.—*Miss Lucy Graddy*

WHITE CAKE.

One pound of flour, one pound of sugar, three quarters pound of butter, the whites of fifteen eggs in summer (sixteen in winter), two thirds of tea-spoonful of soda, one tea-spoonful of cream of tartar.

How to Mix It.—First, beat half of the whites to a stiff froth; add the sugar; cream the butter thoroughly, and mix in the flour; put the soda and cream of tartar both in the flour; sift two or three times, then put all together, and beat well; have the other half of the whites well frothed, and add, the last thing.—*Miss Lutie J. Smedley.*

AMBROSIA CAKE.

Having made white cake, take for the filling one cup of butter, one cup of sugar, juice of three lemons. Cook until the consistency of honey; spread between the cake as for jelly cake. —*Mrs. J. A. Howerton.*

MRS. CLAY'S PREMIUM CAKE.

Fourteen eggs—whites only, one pound of sugar, three fourths of a pound of flour, a half pound of butter; whisky and lemon to taste.

WHITE CAKE.

Nine eggs—whites only, three tea-cupfuls of flour, two tea-cupfuls of sugar, three fourths of a tea-cupful of butter, half a tea-cupful of cream, half a tea-spoonful of soda, one and a half tea-spoonfuls of cream of tartar.—*Mrs. Jonathan Owen.*

BEAUTIFUL WHITE CAKE.

Five pints of flour, three and a half pints of sugar, whites of twenty-four eggs, a heaping pint of butter, three table-spoonfuls of whisky. Bake quickly.—*Mrs. Alice Garrett.*

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WHITE CUP CAKE.

Ten eggs, four cups of flour, three of sugar, one of butter, one tea-spoonful of cream of tartar, half of soda, stirred in dry flour, half tea-cupful of morning's milk.—*Mrs. N. B. Rion, Jr.*

WHITE CAKE.

Whites of twenty-four eggs, two cupfuls of butter, four cupfuls of sugar, six cupfuls of flour, one tea-spoonful of soda, two of cream of tartar; cream the butter and sugar together; beat the whites to a stiff froth; add the flour alternately with the whites; dissolve the soda in a little sour cream, and mix the cream of tartar in the flour.—*Mrs. J. A. Howerton.*

WHITE CAKE.

Whites of thirteen eggs, five tumblers of flour, two and a half of sugar, one of butter, one of sour cream, one tea-spoonful of soda.—*Mrs. Charles Daugherty.*

WHITE CAKE.

Whites of eight eggs, two cupfuls of sugar, three fourths of a cup of butter, one of sour cream, four of flour, two tea-spoonfuls of baking powder.—*Mrs. J. Z. Croxton.*

A NICE FLAVORING FOR CAKE.

One tea-spoonful of lemon acid (pulverized) and one table-spoonful of brandy, mixed.—*Mrs. Cunningham.*

WHITE CAKE.

Whites of seventeen eggs, three quarters of a pound of butter (light weight), one pound of sugar; beat butter and sugar together till very smooth and light; one pound of flour (light weight), one level tea-spoonful of soda, two tea-spoonfuls of cream of tartar. When the cake is all mixed, sift in the soda and cream of tartar; mix the flour and eggs in alternately.—*Mrs. W. W. Fisher.*

WHITE CAKE.

One half pound butter, one pound sugar, three quarters of a pound flour (good weight), whites of fourteen eggs; one half tea-spoonful soda, one tea-spoonful cream tartar.—*Mrs. Robert Stoner.*

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WHITE CAKE.

One pound flour, one pound sugar, whites of fourteen or fifteen eggs, five eighths pound butter, one tea-spoonful baking powder put in flour. This cake will fill a two-pound mould if properly baked.

A nice fruit cake can be made of this by the addition of one half pound of raisins.—*Mrs. Georgie Keller.*

TIP-TOP CAKE.

Two eggs, one and one half cupfuls sugar, one tea-spoonful soda dissolved in a cupful sweet milk, two and one half cupfuls flour, two tea-spoonfuls cream of tartar, two table-spoonfuls melted butter.—*Tinnie.*

RICH FRUIT CAKE.

One pound flour, one pound sugar, one fourth pound butter, thirteen eggs, two pounds raisins, two pounds currants, one of citron, wine-glassful brandy, two of wine, one nutmeg, tea-spoonful of cinnamon; flour fruit well. Beat the eggs, into which stir all the ingredients; bake three hours.—*Mrs. James Hughes.*

FRUIT CAKE.

One pound of sifted flour, three fourths pound of butter, one pound of white powdered sugar, one dozen eggs, beaten separately, one pound of raisins, one half pound candied citron, one half pound almonds in the hull, one fourth pound figs, one fourth pound cream nuts, one wine-glassful of brandy, one ounce pulverized cinnamon, one fourth of cloves, allspice, mace and nutmeg. Cut the fruit, not too fine, adding the whites of eggs last. Bake in a slow oven.—*Mrs. C. Harrison.*

TWO-POUND CAKE BY MEASURE.

The whites of twenty-four eggs, seven tea-cupfuls of flour, four and one half of granulated sugar, two tea-cupfuls of butter, one of sweet milk, a heaping tea-spoonful of cream of tartar. Have the pan warm and bake as quickly as possible.—*Mrs. Dr. Justice.*

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COCOANUT CAKE.

Three cupfuls white sugar, one cupful butter, the whites of six eggs, five cupfuls of sifted flour, one cupful of milk, one cocoanut grated fine, one half tea-spoonful soda, two tea-spoonfuls of cream of tartar mixed in the flour. Flavor with wine or brandy.—*Mrs. Diegman.*

SPRINGFIELD CAKE.

One cupful of butter, two cupfuls of sugar, four cupfuls of flour, three eggs, one wine-glassful of wine, one of milk, one tea-spoonful cream of tartar, one half of soda.—*Mrs. Blanton.*

ECONOMICAL CAKE.

One large cupful sugar, one half cupful butter, one cupful sour cream or milk, three and one half cupfuls of flour, one tea-spoonful soda, two of cream of tartar.—*Miss Halleck.*

TEN MINUTE CAKE.

Two eggs, two tea-cupfuls sugar, two thirds of a cupful butter, one tea-spoonful soda, one of cream of tartar in one cupful sweet milk, and flour enough for batter.

GINGER SPONGE CAKE.

Half pint of molasses, one cupful butter, one cupful of sour cream, one table-spoonful of ginger, one tea-spoonful of soda, three eggs, five cupfuls of flour, one tea-spoonful cinnamon.—*Miss Mary Redmon.*

SOFT GINGER CAKE.

Two eggs, one tea-cupful sugar, one tea-cupful molasses, one tea-cupful buttermilk, one half tea-cupful butter, four tea-cupfuls flour, one tea-spoonful soda, one table-spoonful ginger.—*Mrs. Will Taylor.*

EXTRA GINGER CAKE.

One and one half pints molasses, five table-spoonfuls ginger, one nutmeg grated, one and one half tea-spoonfuls of pulverized cloves, one and one half of cinnamon, one half tea-spoonful salt,

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two tea-spoonfuls soda, one tea-cupful of lard, one and one half tea-cupfuls sour cream, six eggs well beaten, flour sufficient to make a stiff batter. Bake in tin or stove pans. It should be thoroughly beaten—the more the better; bake in a hot oven.—*Mrs. Morrow.*

SUPERIOR GINGER LOAF.

Five tea-cupfuls of flour, one tea-cupful of brown sugar, two tea-cupfuls molasses, two tea-cupfuls sour cream, one tea-cupful of butter, six eggs, two table-spoonfuls of ginger, two of cinnamon, two tea-spoonfuls of mace, one of cloves, one of soda, one pound of currants, one pound of raisins.—*Mrs. John Ray.*

BRIDE'S CAKE.

Whites of twenty-four eggs, two cupfuls butter, five cupfuls sugar, seven cupfuls flour, one tea-spoonful of soda, two of cream of tartar, and, if you like, add two pounds citron, half cupful of whisky or brandy. If wanted for fruit cake, add two pounds each kind of fruit. For flavoring a bride's cake, use the grated rind and juice of four large oranges.—*Mrs. W. Jones.*

CORN STARCH BRIDE'S CAKE.

Whites of fourteen eggs, four cupfuls of flour, one cupful of starch, three cupfuls of sugar, one cupful of butter, one cupful of sweet cream or milk, a half tea-spoonful of soda, one tea-spoonful cream of tartar.—*Miss Mattie Clay.*

BRIDE'S CAKE.

One pound of flour, one pound of sugar, three quarters of a pound of butter, the whites of eighteen eggs; flavor with lemon; beat very light.—*Mrs. Geo. Davis.*

WHITE CUP CAKE.

One and a half cupfuls of butter, whites of fifteen eggs, five and a half cupfuls of flour, three cupfuls of sugar, three table-spoonfuls of buttermilk, half a tea-spoonful of soda; beat very light.—*Mrs. Geo. Davis.*

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STARCH CAKE.

Three coffee-cupfuls of butter, six of sugar, three of new milk, nine of flour, three of corn starch, four tea-spoonfuls of cream of tartar, two of soda, and the whites of eighteen eggs. Weight, three pounds.—*Mrs. James Hughes.*

MOUNTAIN CAKE.

Three cupfuls of white sugar, one cupful of butter, three fourths of a cupful of milk, four cupfuls of flour, whites of ten eggs, one tea-spoonful cream of tartar, a half tea-spoonful of soda; mix butter and sugar, then eggs and flour alternately, then add milk; beat well; mix cream of tartar and soda with flour. Bake in shallow tin pans.

ICING FOR MOUNTAIN CAKE.

Whites of three eggs; stir in sugar enough to make it stiff; put in a little tartaric acid to dry the icing; flavor both icing and cake with Burnett's extract lemon. Spread icing between the cakes.—*Mrs. Dr. R. M. Adair.*

WHITE MOUNTAIN CAKE.

Two thirds of a cupful of butter, whites of nine eggs, two cupfuls of white sugar, four cupfuls of flour, half a cupful of milk, one tea-spoonful of baking powder. Divide in four parts and bake in jelly cake pans. *For the Icing*—One pound of pulverized sugar, whites of four eggs. Dissolve one tea-spoonful of citric acid in two dessert-spoonfuls of alcohol, and add, after the icing is well beaten. Put in a little indigo, and flavor with lemon. Let the cakes cool before icing.

CHOCOLATE CAKE.

One cupful of corn starch, two cupfuls of flour, one cupful of butter, two cupfuls of sugar, whites of seven eggs, nearly one cupful of rich cream, one tea-spoonful cream of tartar, half a tea-spoonful of soda. *The Icing*—Beat the whites of four eggs; boil one pound of sugar until it sinks in water; then pour slowly over the egg; beat all the while until nearly cold. Melt the chocolate in some of the egg and put in according to the taste.—*Mrs. Taylor.*

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CHOCOLATE CAKE.

Two cupfuls sugar, one cupful butter, three eggs, three cupfuls flour, three fourths of a cup of milk, half a tea-spoonful of soda, one tea-spoonful cream of tartar.

CHOCOLATE FILLING FOR CAKE.

Two ounces chocolate, one cup of sugar, three fourths of a cup of sweet milk; boil till thick; when cold put between cake.

A GOOD CUP CAKE.

Four cupfuls of flour, two of sugar, one of butter, one of buttermilk, five eggs beaten separately and very light, and one tea-spoonful soda. Bake in a quick oven; when cold, ice it, and and cut in squares.

Icing.—Boil one tea-cupful sugar to a thick syrup, and stir into the whites of three eggs, beaten to a stiff froth; flavor with lemon.—*Mrs. Geo. Davis.*

CUP CAKE.

Six eggs, two tea-cupfuls sugar, one cupful butter, one cupful sour cream, three cupfuls flour, one half tea-spoonful soda, one tea-spoonful cream of tartar.—*Mrs. Allen Bashford.*

PUFF CAKE, OR CUP CAKE.

Six eggs, three cupfuls sugar, two cupfuls sweet milk, one cupful butter, five cupfuls flour, two tea-spoonfuls soda, four tea-spoonfuls cream tartar, two tea-spoonfuls lemon extract.

CUP CAKE.

The whites of eight eggs, four cupfuls flour, two cupfuls sugar, one cupful butter, one cupful sweet milk, two teas-poonfuls of cream of tartar, one tea-spoonful soda; beat butter and sugar together, until very light; then add the flour and milk, then the eggs. Sift the soda and cream of tartar with the flour two or three times.—*Mrs. Mary Ray.*

SMALL CUP CAKE.

Two eggs, two cupfuls of flour, one cupful white sugar, one

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half cupful butter, one half cupful sweet milk, one tea-spoonful cream of tartar, half tea-spoonful soda, one tea-spoonful of vanilla.—*Mrs. J. Hughes.*

NUT CAKES.

One pound of nut kernels, one pound of sugar, whites of six eggs beaten to a stiff froth, two table-spoonfuls flour.—*Miss Fannie Shropshire.*

ALMOND CAKE.

Take one quarter pound sweet almonds and one ounce of bitter almonds (or peach kernels), blanch and pound them one at a time, pouring on them occasionally a few drops of rose-water. Grate almonds on a small nutmeg grater, which is much less trouble than pounding them. Use three quarters of a pound of butter, one pound of sugar, one pound of flour, the whites of seventeen eggs ; mix the butter, sugar and almonds first, then add flour and eggs, little at a time.—*Mrs. Wash. Fithian.*

ROSETTE CAKES.

Three eggs beaten lightly, three heaping tea-cupfuls of flour, three tea-cupfuls of sweet milk, one half tea-spoonful salt, a piece of butter the size of an egg ; let the pan be hot and well greased before pouring the batter in, then bake twenty minutes. This quantity will make three dozen ; bake in muffin irons.—*Miss Nannie.*

ORANGE CAKE.

One cupful of butter, two cupfuls sugar, three and one quarter cupfuls of flour, one scant cupful of milk, five eggs, leaving out the whites of three ; grate the rind of two large oranges into the cake mixture with a part of the juice. Strain the rest of the juice into one pound of sugar ; have the whites of three eggs beaten to a stiff froth. When the cakes are cool, spread icing between, as in mountain cake.—*Mrs. Hattie Kenney.*

GOLDEN CAKE.

One pound of flour dried and sifted, one pound sugar, three

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quarters pound butter, yelks of fourteen eggs, the rinds of two lemons grated, also the juice. Beat the sugar and butter to a cream, and add the yelks, well beaten and strained; then add the lemon peel and flour, and one tea-spoonful of sal volatile dissolved in a little hot water. Beat well, and before putting into the oven add lemon juice, beating it in thoroughly. Bake in flat pans; ice it immediately.—*Miss Mary Redmon.*

GINGER SNAPS.

Half pint of molasses, one tea-cupful of brown sugar, half a tea-spoonful of soda, a little salt, two table-spoonfuls of ginger, one cupful of lard. Warm the molasses, stir soda in it, then the sugar; mix all together, and roll out thin.—*Mrs. George Davis.*

HARD GINGER CAKE.

Six pints of flour, one pound of sugar, one pint of molasses, one pound of butter, five table-spoonfuls of ground ginger, one tea-spoonful of soda in six table-spoonsfuls of buttermilk. Mix well together; roll out thin and bake quickly.

SCOTCH CAKE.

One and a half pounds of sugar, one and three quarter pounds of flour, one pound of butter, six eggs. Roll very thin and bake in a quick oven.—*Mrs. George Davis.*

JUMBLES.

Three cupfuls of sugar, one cupful of butter, one cupful sweet cream, three eggs, a half tea-spoonful of soda, two of cream of tartar, sufficient flour to roll nicely; season with lemon.—*Mrs. J. A. Howerton.*

JUMBLES.

Two eggs, one and a half cupfuls of sugar, a little nutmeg, a half tea-spoonful of soda, half a cupful of butter; stir in the flour until it will roll; cut in round shapes with a hole in the center; roll them in sugar.—*Mrs. George Davis.*

DOUGH NUTS.

Two pounds of flour, one pound of sugar, a half pound of butter, six eggs; flavor with rose water and spice.

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SUGAR DROP CAKES.

One pound of sugar, whites of ten eggs, and yelks of seven, one pound of flour. Mix the sugar and yelks, then the flour, stirring the whites in last; beat well, and drop thin on buttered paper.—*Mrs. George Davis.*

CREAM CAKE.

One cupful of butter, two of sugar, three and a half of flour, one cupful of cream or rich milk, four eggs, one tea-spoonful of cream of tartar, a half tea-spoonful of soda.—*Mrs. Hughes, Philadelphia.*

CREAM CAKE.

Whites of ten eggs, four cupfuls of flour, three cupfuls sugar (light measure), two tea-spoonfuls cream of tartar, one tea-spoonful of soda, one tea-spoonful extract of lemon.

CREAM CAKE.

For Cream—Two eggs, one cupful of sugar, two table-spoonfuls of corn starch; beat all together. Boil one pint of milk, and season with vanilla bean; just as the milk boils stir in the mixture, stirring all the time, until it thickens; before it cools stir in a table-spoonful of butter.

For Cake—Three eggs and one cupful of sugar beaten together, a half tea-spoonful of soda dissolved in a tea-cupful of milk, one tea-spoonful cream of tartar and a little salt sifted with the flour, one and a half cupfuls of flour; put in soda last. Bake in a very quick oven, in jelly cake pans, fifteen minutes. This quantity makes three layers of cream and four of cake. Two or three table-spoonfuls of cream improves the cake.

SILVER CAKE.

One half pound of butter well creamed, one pound of sugar, the whites of fourteen eggs, three quarters of a pound of flour, one half tea-spoonful of cream of tartar, and one half tea-spoonful of soda. Beat the eggs to a stiff froth, mix the butter, sugar and eggs; sift carefully the cream of tartar and soda into the flour, which should be beaten in very lightly at the last.—*Mrs. Brutus Clay.*

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SILVER CAKE.

Whites of six eggs, cream one tea-cupful of butter, two of sugar, one of sweet milk with one half tea-spoonful of soda, one tea-spoonful of cream of tartar, two full cups of flour. Bake quickly.

CHOCOLATE CAKE.

Three cupfuls of flour, two cupfuls of sugar, one cupful of butter, one half cupful sour cream, four eggs and one tea-spoonful of soda. Beat the sugar and butter together, and break the eggs into it one at a time; then add the flour, then the sour cream with the soda.

For the Chocolate.—Use one quarter of a cake of chocolate, one cupful of milk, one cupful molasses, one cupful of water, a piece of butter the size of an egg, flavor with vanilla, and boil down until quite thick.—*Miss L. Williams, Lex.*

SNOW BALL CAKE.

One tea-cupful white sugar, one half tea-cupful butter, one half tea-cupful sweet milk, two cupfuls flour. Whites of three eggs beaten to a stiff froth, one half tea-spoonful soda, one tea-spoonful cream of tartar, sifted with the flour. Beat butter and sugar thoroughly together, add the eggs, then the flour, then the milk and soda.—*Mrs. J. M. Jones.*

PORTUGAL CAKE.

One pound of sugar, one pound of dried and sifted flour, a half pound of butter, whites of sixteen eggs, two table-spoonfuls of rose water, one pound of raisins, three tea-spoonfuls of the extract of nutmeg, one and a half pounds almonds (weighed before shelling), blanch and grate them, or pound in a mortar. Roll the almonds in part of the flour and stir them in just before baking.—*Mrs. Wornall.*

COFFEE CAKE.

Three eggs, one cupful of butter, one cupful of brown sugar, one cupful of molasses, one cupful of strong coffee, five cupfuls

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of flour, one cupful raisins, one level tea-spoonful of soda, stirred into the molasses; nutmeg, allspice and cinnamon to the taste. Bake slowly. A little whisky improves it.—*Mrs. Will Taylor.*

SPICED CAKE.

One pound flour, one pound sugar, three fourths of a pound of butter, six eggs, one table-spoonful powdered cinnamon, one of allspice, one of cloves, one wine-glass of brandy. Beat the butter and sugar together, add eggs and flour gradually, the brandy and spice alternately, and just before putting it into the stove dissolve a tea-spoonful of soda in a small tea-cupful of sour cream. Beat well before placing in mould. Bake as pound cake.—*Mrs. Ryland.*

MARBLE CAKE.

Whites of seven eggs, three tea-cupfuls sugar, one tea-cupful butter, four tea-cupfuls flour, one tea-cupful sour cream, a half tea-spoonful of soda.

SPICED CAKE.

Yellows of seven eggs, two tea-cupfuls brown sugar, one tea-cupful molasses, one tea-cupful butter, five tea-cupfuls flour, one tea-cupful sour cream, one tea-spoonful soda; spices to taste.—*Mrs. Henry Buckner.*

BLACK AND WHITE MARBLE CAKE.

Whites of eight eggs, one half cupful butter, one of white sugar, one half of sour cream, two of flour, one tea-spoonful of cream of tartar, one half of soda. Yelks of four eggs, tea-cupful of brown sugar, one half cupful of molasses, one half of sour cream, two of flour, one half tea-spoonful of soda, one of cinnamon, cloves, allspice, one quarter pound citron cut in slices. Mix in alternately, or have one half black and the other white.—*Miss. Iva McCarney.*

NICE TEA CAKES.

One pound flour, one half pound of butter, one pound sugar, three eggs, one half tea-spoonful of soda in a half tea-cupful of sour cream or buttermilk, one nutmeg.—*Mrs. J. P., Lexington.*

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TEA CAKES.

Three eggs, three tea-cupfuls sugar, one tea-cupful butter or lard, one tea-cupful of buttermilk, one tea-spoonful soda dissolved in the milk, a tea-spoonful of cinnamon and nutmeg, flour enough for a stiff dough.—*Mrs. Ryland.*

TEA CAKES.

Two and three quarter pounds of flour, one pound sugar, three quarters of a pound of butter, six eggs, three and one half tea-spoonfuls powdered hartshorn. Mix sugar and butter, and then beat in the eggs, three at a time. Dissolve hartshorn in one half tea-cupful warm water, and mix in with the flour; roll and cut thin.—*Mrs. Barclay.*

DELICATE TEA CAKES.

The whites of three eggs beaten to a stiff froth, one cupful white sugar, one half cupful sweet milk or cream, one tea-spoonful cream of tartar, one half tea-spoonful soda, two and one half cupfuls flour, a tea-spoonful of pounded or grated almonds, one half cupful butter.—*Mrs. Turner.*

BLACK CAKE.

Two and one half pounds of butter, two and one half pounds of sugar, two dozen eggs, two pounds flour, two and one half pounds of currants, the same quantity of raisins (stoned and chopped), one pound of citron, one pound blanched or pounded almonds, one table-spoonful of cinnamon, one dessert-spoonful of mace, the same of cloves and nutmeg, one tumblerful of wine and brandy mixed. Brown the flour, mix with yeast, and luke-warm milk; let it rise over night, then mix as for fruit cake. Mix the flour with new milk into a stiff dough, using one quarter pound of the butter, and a large tea-cupful of yeast; set it to rise the night before; next morning cream butter and sugar together; mix the yelks after being well beaten with the butter;

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then add the risen dough, working with the hands till perfectly smooth; add the spices and whites; lastly, the fruits that have been rubbed in flour. Bake three and one half hours.—*South Carolina.*

SUPERIOR BLACK CAKE.

Ten eggs, one pound flour, one pound sugar, three fourths of a pound butter, two and one half pounds of raisins, one and one half of currants, three quarters pound citron, one half tea-cupful molasses, a gravy-spoonful of mixed spices, cinnamon, allspice, mace, nutmeg, one tumblerful of whisky or brandy, one half tumblerful of wine and a wine-glassful of rose water; also one quarter pound of pounded almonds.—*Mrs. Sallie Walker.*

BLACK CAKE.

One pound flour, one pound sugar, one and one quarter pound butter, thirteen eggs, three pounds raisins, two pounds of currants, one pound of citron, one wine-glassful brandy, two of wine, one nutmeg, one tea-spoonful cinnamon, one half tea-spoonful mace and cloves (each). Just before putting into the stove, stir in a small tea-cupful of vinegar, with a tea-spoonful soda.—*Mrs. Henry C. Buckner.*

BLACK CAKE.

One pound of browned flour, one of butter, one of brown sugar, twelve eggs; beat butter and sugar to a cream; having beaten the eggs well, stir them in alternately with the flour; add, gradually, two pound of raisins (dredged with flour), two pounds of currants, two table-spoonfuls of cloves, two of cinnamon, one of mace, two nutmegs, one tumbler of molasses, and one of brandy. Slice one pound of citron thin; put a layer of batter in the mold, then several slices of citron, and so on till filled. Bake in a moderate oven four hours.—*Mrs. Allen Bashford.*

CHOCOLATE OR JELLY CAKE.

Two cupfuls of sugar, one of butter, three of flour, three fourths of a cup of sour cream or milk, three eggs, one tea-spoonful cream of tartar, a half tea-spoonful of soda.

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Filling for the above Cake.—Two ounces of chocolate, one cupful of sugar, three fourths of a cupful of sweet milk; boil half done.—*Miss McCarney.*

JELLY CAKE.

Three and a half cupfuls flour, two and a half of sugar, one of butter, whites of twelve eggs, one tea-spoonful of soda, two tea-spoonfuls of tartaric acid. When the batter is well mixed, powder the acid very fine, sprinkle, and beat in well.—*Mrs. Mary Cunningham.*

JELLY CAKE.

Ten whites or five whole eggs, three tea-cupfuls of flour, two of sugar, one of butter, a half tea-cupful of sweet milk or cream, one tea-spoonful of cream of tartar, a half tea-spoonful of soda.—*Mrs. Johnson Rogers.*

BISCUIT A LA CREME.

Six ounces sugar, eight eggs, one pint cream, four ounces flour. Beat the cream, adding eight yellows; the sugar and a little vanilla to flavor; then beat the eight whites and mix with the other ingredients. Make small paper moulds, and bake in a moderate oven. Serve with any kind of jelly.—*C. Hegman.*

WINE CAKE.

One pound sugar, ten ounces butter, eight eggs, one pound and ten ounces of flour, one pennyweight of soda and two of cream of tartar, three fourths of a pint of milk, and lemon juice. Beat butter and sugar till light, adding eggs gradually; then the milk, lemon juice, cream of tartar, soda, and flour. Dust the cake-moulds with sugar; pour in the batter and bake in a moderate oven.—*C. E. F. Hegman.*

CREAM CAKES.

One pint milk, half pound butter, twelve ounces flour, ten eggs. Place the milk and butter in a stew-pan; when it boils stir in the flour; keep it on the fire and stir constantly till the dough loosens from the bottom of the pan; then add eggs. Bake in a hot oven in buttered pans. Cut open and fill with lemon cream.—*C. E. F. Hegman.*

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LADY CAKE.

One and a half pounds sugar, one pound butter, one and a half pounds flour, one pint whites of eggs; add almonds and lemon juice. Beat the butter and sugar to a cream, adding gradually the eggs, the lemon juice and almonds; then the flour as gently as possible. Bake in a moderate oven.—*C. E. F. Hegman.*

MORAINES.

Half pound almonds, ten yellows, a half pound of butter, twelve ounces sugar, two ounces citron, a half pound of flour, one pint of cream. Mash the almonds with the eggs in a mortar; mix with all of the above ingredients; beat the ten whites to a stiff froth; mix all well together. Bake in small fluted moulds in a moderate oven.—*C. E. F. Hegman.*

MILLE-ANS CAKE.

A half pound of butter, half pound of sugar, half pound of flour, two ounces orange peel, two ounces almonds, a little lemon peel grated, four eggs; beat butter and sugar very light, add the eggs, then the other ingredients. Bake in buttered pans, in a moderate oven; do not set them too near each other, as they will spread.—*C. E. F. Hegman.*

CREAM CAKE. GOOD.

One cup of butter, two of sugar, the whites of eight eggs, three and one-half cups of flour, one cup of milk, one teaspoon of soda, two of cream tartar. For the cream, one pint of sweet milk sweetened to taste, yelks of three eggs. Thicken with flour to the consistency of thick custard, flavor with vanilla.—*Mrs. Hughes, Danville.*

HILL CAKES.

One pound flour, one pound of sugar, one-half pound butter, three eggs, two table-spoons of cinnamon. Mix together the butter and flour, then stir in the sugar and cinnamon. Mix to a paste with the eggs. Cut out with a biscuit cutter, and bake a very little while, just enough to cook them.—*Mrs. R. Douglass, Pisgah, Ky.*

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FILLING FOR CAKE.

A BEAUTIFUL COLORING FOR CAKE.

Equal portions of alum, cream of tartar, and cochineal, pounded fine and dissolved in water.—*Mrs. Mat. Scott.*

ICING MADE WITH GELATINE.

Two table-spoonfuls gelatine, one half pint of boiling water; put on the stove and let it boil till well dissolved. Strain the mixture before using; pour it gradually on icing sugar, making a stiff paste. Season to taste.—*Mrs. Smith Hawes.*

CHOCOLATE ICING.

Beat whites of three eggs to a stiff froth, gradually add three tea-cupfuls white sugar; beat very hard; then add grated chocolate according to taste.—*Mrs. Jones.*

LEMON JELLY.

To put between cakes. Three ounces of butter, four eggs, four lemons; all the juice and the grated rind of two only, three fourths of a cupful sugar; mix well together; put in a pan and let it come to a boil; be careful to stir all the while, or it may scorch. When cold, spread between cakes.—*Miss Mattie Clay.*

CREAM FILLING FOR CAKES.

Boil nearly a pint of milk; then stir into it two table-spoonfuls

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of corn starch moistened with a little milk, two eggs, one cupful of sugar; when nearly done add one half cupful of butter and flavor to taste.

FILLING FOR JELLY CAKE.

One quart of new milk, whites of five eggs, eight table-spoonfuls of flour, stirred and boiled to a thick paste.—*Mrs. Allen Bashford.*

ICING TO PUT BETWEEN JELLY CAKES.

Whites of three eggs beaten to a stiff froth, three tea-cupfuls sugar; pour over sugar one half pint of boiling water; let it boil to the consistency of candy, then pour into the whites slowly, stirring all the while; put between the cakes while warm; season icing with anything you choose.—*Mrs. John Ray.*

LEMON BUTTER.

To be put between cake. Dissolve one cupful of sugar in the juice of one large lemon; beat three eggs light, add and mix well; put a piece of butter the size of a walnut in a pot over a fire; when melted pour over the above, and cook till very thick, stirring constantly.

MIXTURE FOR CAKE.

Soak two boxes of gelatine one hour in as much water as will cover it; heat a cupful of sherry wine, add the gelatine, and stir till dissolved; beat the whites of ten eggs to a stiff froth, add to this two cupfuls of sweet cream, well beaten; stir in enough sugar to sweeten, add one table-spoonful of vanilla; strain in the wine and gelatine when cool, but not stiff; then add two grated cocoanuts, reserving enough to sprinkle on top of the cake.

CUSTARD—SUBSTITUTE FOR JELLY.

In one half pint of sweet milk boil one inch of vanilla bean, dissolve two table-spoonfuls of corn starch in three table-spoonfuls of milk; stir it with the half pint, sweeten to taste, and boil, stirring to prevent lumps; spread between the layers of cake, when cold.

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ANOTHER SUBSTITUTE FOR JELLY.

Make an icing with three quarters of a pound sugar and whites of three eggs ; spread the cake with icing ; then sprinkle grated cocoanut on ; smooth with a knife, and so on till all the layers are used. Ice the top and put in to the stove a few minutes to harden.

DELICIOUS FILLING FOR CAKE.

Whip one pint rich cream, beat the whites of two eggs to stiff froth, then beat together. Add one cup of white sugar and the yelks of the eggs well beaten. Flavor to suit the taste. Beat the whole an hour.—*Mrs. Allen Bashford.*

CHOCOLATE PASTE.

Five table-spoonfuls of grated chocolate (Baker's), two table-spoonfuls of corn starch, two eggs, one and one-half cups of white sugar, one pint milk. Heat the milk, add the eggs and other ingredients, boil and stir to a stiff paste. Flavor with vanilla and spread between layers of cake.

LEMON FILLING.

Two large lemons, two cups of sugar (Coffee A.), two large or three small apples, two eggs beaten separately. Take the juice and some of the pulp of the lemons, mix all together and boil two hours, stirring frequently ; add a piece of butter the size of an egg.—*Mrs. A. Bashford.*

CHOCOLATE FILLING.

One pint new milk, one cup white sugar, the yelks of two eggs. Beat sugar and yelks together, then put in milk and boil until thick. Grate in one cake of sweet or Baker's chocolate and boil ten minutes. When cool flavor with vanilla.—*Mrs. Joseph Mitchell.*

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CUSTARDS.

WINE JELLY.

Two pounds of sugar, one pint of wine, one pint of cold water, one package of gelatine, juice of two lemons, grated rind of one, one quart of boiling water, one tea-spoonful of ground or a handful of stick cinnamon. Soak the gelatine in cold water; add sugar, lemons and cinnamon; pour on a quart of boiling water, and stir until the gelatine is perfectly dissolved. Put the wine in, and strain through a flannel bag. Wet the moulds with cold water and set away to cool.

BOILED CUSTARD.

One half gallon morning's milk; put into a kettle and allow to come merely to a boil. Have ready six eggs beaten lightly, sweetened with one coffee-cupful of sugar; strain through a fine towel on to the eggs and sugar, stirring rapidly. Scour the kettle nicely, and put the custard back on the fire and let it stay a few minutes, or until it scarcely boils, stirring gently, to prevent burning. Pour into a bowl and dip it up with a large ladle, pouring it up and down, until it is nearly cold. Froth one pint rich cream and put over the top. Season all with vanilla.—*Mrs. Martin.*

TRIFLE.

Soak sponge cake in wine, and pour over it some custard. Sweeten rich cream, whip to a froth, and lay on the top.

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SOLID CUSTARD.

Three eggs, beaten separately, one pint morning's milk, one half ounce gelatine, sugar to taste, flavor with vanilla. The gelatine is dissolved in the milk, which pour while boiling upon the yelks, and stir till cool. Beat three whites to a stiff froth, and stir in; mould and serve with cream.

COLD CUSTARD.

Two quarts of milk, two table-spoonfuls of liquid rennet. Season with vanilla. Make it two hours before using, and do not disturb it after the rennet is mixed in well.—*Mrs. J. H. Brent.*

LEMON CUSTARD.

Two large lemons, three tea-cupfuls of sugar, four cupfuls of water, one half cupful of butter, five table-spoonfuls corn starch, six eggs; slice the lemons and put them in the water; let them boil till the strength is extracted, then dip them out and strain the water; beat the yellows, butter and sugar together, and pour the water over them. Return to the fire and when ready to boil, stir in the starch. Beat the whites to a stiff froth and stir in lightly after it is taken off the stove.—*Miss Belle Croxton.*

CHARLOTTE RUSSE.

Dissolve one ounce of gelatine in one pint of milk, by boiling; beat the yelks of four eggs (sweetened), and stir them in while the milk is on the fire; when this is cooked to the consistency of custard, strain into a bowl, stirring constantly. Season one half gallon cream with wine; whip to a stiff froth and beat it in, just as the custard (which should be seasoned with vanilla or rose water) begins to congeal; have ready a glass bowl lined with sponge cake.—*Mrs. Brutus Clay.*

CHARLOTTE RUSSE.

One quart of morning's milk, four yelks, sweetened to taste; boil till thick, care being taken to prevent curdling. When cool, season highly. Froth three quarts of rich cream and let it

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drain. Pour a little cold water over a box of Cox's gelatine and let stand about twenty minutes; then pour over it a tea-cupful of boiling water, and set on the stove till thoroughly melted. When milk-warm, stir it into the custard; as soon as it begins to congeal, stir in the whipped cream very quickly; be careful not to beat it. Be sure to stir the custard well from the bottom and sides, to prevent becoming lumpy.—*Mrs. Mollie Talbott.*

CHARLOTTE RUSSE.

Dissolve in a pint of boiling water one ounce of gelatine (Cox's is best); boil until thoroughly dissolved. Beat the yellows of four eggs; pour the gelatine upon them, stirring quickly; pour both through a strainer upon half pound of sugar. Stir until cool and about to congeal; then put in the whips from a quart of rich cream. Season to taste while the custard is cooling.

FARINA CHARLOTTE RUSSE.

Two quarts new milk, four eggs, two tea-spoonfuls farina, one half wine-glassful of whisky, one and one half tea-cupfuls of sugar; beat the eggs, sugar and farina together till perfectly smooth; pour the milk boiling upon it; then cook till thick enough; stir all the time. Season to taste.—*Mrs. Jonathan Owen.*

CHARLOTTE RUSSE WITHOUT MOULDING.

Make a custard with the yelks of three eggs, a pint of morning's milk in which a vanilla bean has been boiled; sweeten to taste. Dissolve one half ounce of isinglass in one half pint of warm water and stir it into the custard. When the custard is cool enough, stir in a quart of rich cream that has been well whipped, and seasoned with wine and sugar. Put into a glass bowl before it is congealed; lay on the top lady-fingers, and just before serving beat the whites of three eggs to a froth, mix with whipped cream, and pile on top. In summer use more isinglass.

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VELVET CREAM.

One coffee-cupful of wine, one half a box of gelatine, the juice and grated peel of one lemon, one and one half pints of milk and one coffee-cupful of sugar. Dissolve the gelatine in the wine over the fire, grate in the peel and add the juice of the lemon, and after it has dissolved, add the sugar; let it simmer, then strain; add the milk and stir till cold, then put into a mould; set in a cool place to congeal.—*Mrs. Jones.*

BAVARIAN CREAM.

Pour one pint of cold water over one box of Cox's gelatine and let it stand one hour. Then add one and one half pints of boiling water, two tea-cupfuls of sugar; when nearly cold flavor with vanilla; churn up one half gallon of rich cream and beat the froth into the jelly when almost cold.—*Mrs. Harry Brent.*

FLOAT.

Take whites of six eggs, five table-spoonfuls of acid jelly, and three table-spoonfuls sugar; beat together until light. Have a bowl three fourths full of well frothed cream, which has been flavored with wine and sweetened to taste; place lightly on top of the first preparation.—*Mrs. Ryland.*

BAKED CUSTARD.

Beat six eggs; sweeten to taste; boil half a gallon of morning's milk, let it cool, and then pour it over the eggs, stirring well. Pour into the baking dish and set in a pan of hot water to bake. Grate nutmeg on top. Serve cold, with cream, or without, as you prefer.—*Mrs. M. T. Scott.*

BIBAVO.

Boil for a few minutes, in one pint of water, one ounce of isinglass, one fourth of a vanilla bean, and a half pound of sugar. When the mixture is lukewarm, stir in three pints of thick cream, first beaten to a thick froth. Pour into a mould or a bowl.

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IRISH MOSS BLANC MANGE.

Soak for several hours half a tea-cupful of Irish moss, changing the water, drain well, shaking the water from it. Put it into a kettle with half a gallon of new milk flavored with vanilla and sweetened to taste; let it boil five minutes; strain and pour into moulds.—*Mrs. Cunningham.*

ISINGLASS BLANC MANGE.

Boil two ounces of isinglass in one and a half pints of new milk; strain and pour in one pint of cream, sweetened to taste; add one cup of rose water; let it boil to the top of the kettle once, and let it settle; then strain and pour into moulds.—*Mrs. Cunningham.*

BLANC MANGE.

Blanch one ounce sweet almonds, and one ounce of peach kernels; when perfectly dry, grate them; then mix with one quart of cream or milk; put into a pan with one ounce of isinglass; add the juice of a lemon; set on the stove and stir constantly, till the isinglass is dissolved; add eight ounces of sugar; remove the scum as it rises. Strain through a sieve into a mould; set on the ice till ready for use.

IRISH CREAM.

Grate the rind and squeeze the juice of one orange into enough sugar to sweeten three pints of cream; whip to a froth. Dissolve one ounce of isinglass in a pint of water, and just before it congeals, stir it into the whipped cream.—*Miss Ella Harrison.*

AMBROSIA.

Slice oranges or pine-apples in a glass bowl; sweeten well, have a layer of the fruit and a layer of grated cocoanut, and so on, until the bowl is full. Grate cocoanut on top.—*Miss Elbert.*

SNOW PUDDING.

Dissolve one ounce of gelatine in one pint of water. Beat up the whites of six eggs, and after the gelatine has thoroughly

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dissolved, pour on it one pint of boiling water ; then stir in one pound of sugar and the juice of four lemons ; beat all together; continue beating until it begins to thicken ; then pour into a bowl; afterward serve with sweetened cream, seasoned with wine and nutmeg.—*Mrs. Dr. Powell, Louisville, Ky.*

ROCK CREAM.

One tea-cupful of boiled rice, whites of six eggs, beaten stiff and sweetened to taste; add three table-spoonfuls sweet, rich cream last. Flavor to taste.—*Mrs. Hamilton.*

ANGELS FOOD.

Beat the whites of six eggs to a froth; a table-spoonful of powdered sugar to each white; into which beat a red jelly, to give it a pretty color. Whip a pint of cream, sweetened and seasoned to taste. Pour the first preparation over it. Serve with cake.—*Mrs. Mary White.*

ORIOLE'S NEST.

Mould blanc mange in egg shells, having emptied and washed as many of them as will make a pretty nest. Having made a stiff jelly, partly fill a bowl with it, and place the egg shapes upon it in such a way as to look well when turned out. All around and over the eggs, place long strips of preserved orange rind, to resemble straw. Melt a cupful of the jelly, reserved for the purpose, and pour over the whole. After it is thoroughly congealed, turn out upon a glass dish.

ISINGLASS CREAM.

Use three quarts of new milk, one quart of water, with five ounces of isinglass dissolved in it (which when cool pour into the milk), sixteen yelks of eggs, two and a half pounds of sugar, one glass Madeira wine; mix them well, put through a jelly-bag, and mould.

ITALIAN CREAM.

With one pint of cream mix six ounces of powdered loaf

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sugar, the juice of two lemons, and two glasses of white wine. Add another pint of cream, and stir the whole very hard; boil two ounces of isinglass with four small tea-cupfuls of water, until it is reduced to one half; then stir the isinglass, lukewarm, into the other ingredients, and set aside to congeal.—*Mrs. J. H. Brent.*

CALVES' FOOT JELLY.

Split four feet and put the whole into a stewpan; pour one gallon of cold water over; boil till reduced to about one half then strain through a sieve, to remove the bones. When settled and cold, take off the grease from the surface and boil again with the following mixture; six eggs, whipped in a little water, two pounds of sugar, and the juice of four lemons; stir all well, removing the scum as it rises. When thoroughly skimmed, set by the fire and pour one pint of Madeira, or any other kind of wine or liquor into it; filter through a flannel bag.

CALVES' FOOT JELLY.

Cook the feet to a jelly, pour off the liquor, and put it to cool; next day skim it carefully, and to one gallon of jelly add four pounds of sugar, the juice of twelve lemons and the sliced peel of two, the whites of twelve eggs well beaten, and the shells crushed, two or three sticks of cinnamon, three pints wine, a little brandy, if you wish it highly colored. Boil all together for some moments, then strain carefully through a flannel bag. —*Mrs. J. P., Lexington.*

GELATINE JELLY.

Upon a box of gelatine pour one pint of cold water; let it stand until dissolved; then pour on three pints boiling water, two pounds white sugar, one and a half pints wine, juice of three lemons and rind of two. Strain through a flannel bag.—*Mrs. J. P.*

ISINGLASS JELLY.

One quart of water, a half pint of Madeira wine, two ounces isinglass, a half pound of sugar. Put the isinglass in cold water, and let it dissolve; put in the above ingredients

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with the juice of two lemons. Let it boil gently five minutes, that it may throw up all the scum, which should be removed; then strain through a flannel bag. It can be colored pink by the addition of a little cochineal.

RUSSIAN JELLY.

Put two thirds of the above colored isinglass jelly into a basin, partially imbedded in rough ice; then whip the jelly with a whisk, until it assumes the appearance of a substantial froth and begins to thicken, when it must be immediately poured into a mould and kept in ice until served.

ORANGES WITH TRANSPARENT JELLY.

One half dozen perfect oranges. Make a hole at the stalk with a circular tin cutter, one half inch in diameter. Use a small spoon to remove all the pulp and loose pith from the interior; then soak the oranges in cold water one hour, rinse again in cold water and drain on a cloth; then set them in a deep pan, and surround with ice. Fill three with bright pink jelly, and the remainder with plain jelly. When it has become firm, wipe the oranges and cut into quarters. Serve on a glass stand.

VIENNA CREAM.

The whites of five eggs, five ounces of red currant jelly, five ounces of raspberry jelly, two and a half ounces of sifted icing sugar. Put all into a bowl, and beat until it rises into a stiff froth, and serve in a glass bowl—apricot jelly may be used—but fruit coloring is necessary to give to it the pretty color. This is a beautiful dish.—*Mrs. Allen Bashford.*

CAROMEL CREAM.

One-half gallon cream, one-half box gelatine, one pint brown sugar, three-fourths pint fresh milk, froth cream; dissolve gelatine in four table-spoonfuls water; boil sugar till consistency of candy; pour milk into candy through a sieve; strain gelatine through a sieve into same. When it begins to thicken stir in the frothed cream.—*Mrs. O. Jones.*

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ICES.

COCOANUT CREAM.

Free the nut from the hull, grate the kernel, which, with the milk of the cocoanut, pour into one gallon of cream, which has already been partially frozen. Freeze until hard.—*Mrs. R. A. Grimes.*

JERUSALEM CREAM.

Grate fine not quite two cakes of chocolate, boil five minutes in one quart of new milk, stirring all the time; let it become perfectly cold; add one gallon of rich cream made quite sweet. Freeze.

ICE CREAM.

Two quarts thick cream, one pound sugar, one pint new milk, into which cut a vanilla bean. Put on the fire, allowing milk and bean to boil slowly; strain through a wire sieve, permitting the small seeds of the bean to fall into the cream. When it becomes cool, whip all to a froth and freeze, cutting it down frequently as it freezes.—*Mrs. Edward Taylor.*

ALMOND CREAM

Blanch and pulverize one quart of almonds; this should be done in a mortar, and a little new milk added to reduce the nuts to a fine paste. Use this with one gallon of cream, mixing the almonds in when the cream is nearly frozen.—*Mrs. P. T. Allin, Sr.*

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ICE CREAM.

One quart cream, one pint milk, pinch of Irish moss; wash the moss, put it in the milk, set it on the stove and stir until it becomes thick; strain through a sieve; set it on ice; sweeten and flavor to taste; then pour it into the cream, which has been previously put into the freezer.

LEMON CREAM.

Pour two pounds sugar in one quart cream, grate the peel, and squeeze in the juice of eight large lemons, and add to sugar and cream. Let it stand two hours, then strain carefully and freeze.—*Mrs. Payne.*

CHOCOLATE CUSTARD FROZEN.

Break up and cook to a smooth paste, in water, one half pound of chocolate (Maillard's vanilla chocolate is the nicest). Put one half gallon of new milk into a bain-marie; when it comes to a scald, stir in the chocolate, then add four eggs (having first beaten them separately), carefully stirring all the time. Have in the freezer one quart of cream that has been beaten to a stiff froth, then add the chocolate custard, also a light half pound of sugar.

BISQUE GLACE.

Make a rich ice cream; take fresh egg kisses, and dry well; roll fine, and as the cream freezes stir in.—*Mrs. Cunningham.*

STRAWBERRY ICE CREAM.

Rub a pint of ripe strawberries through a sieve; add one pint sweet, rich cream, sweetened with four ounces of powdered sugar. Freeze.—*Miss Ella Mitchell.*

CARAMEL CREAM.

Make a rich custard of one pint of morning's milk and six eggs. Have ready one and one quarter pounds of brown sugar, toasted (be careful not to burn it). Stir the sugar into the custard while both are hot. This will flavor one gallon of cream. —*Mrs. W. Jones.*

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CHOCOLATE ICE CREAM.

To one gallon of cream, four table spoonfuls sweet chocolate; mix the chocolate like starch, and pour into the cream; sweeten to taste and freeze.—*Mrs. Taylor.*

ICE CREAM.

To one half gallon cream, one ounce gelatine dissolved in a tin cup of water (cold). Put on the stove; stir till it comes to a boil; take it off and let it cool. Pour it into the cream; stir constantly and thoroughly or it will become lumpy.—*Mrs. W. Jones.*

BISQUE GLACE.

One half gallon of cream, one and one half dozen macaroons (the macaroons must be stale, or if not, dried in the stove); pounded fine. Pour a little cream over them, and allow to stand until they soften; beat until very fine; then add remainder of the cream, and freeze. It is not well to have the macaroons too thick in the cream.—*Mrs. W. G. Talbot.*

FROZEN PUDDING.

Make a custard of one pint of milk, one pint of cream and six eggs; sweeten to taste. Beat smooth half a pound of almonds, add rose water to the almonds; mix one quarter pound of raisins, seeded, one fourth of a pound of currants, an ounce of citron. Flour these well; pour the custard (hot) over the fruit; mix thoroughly; when cool, add a pint of whipped cream.—*Mrs. J. A. Howerton.*

ICE PUDDING.

Boil one and a half pints new milk with one tea-spoonful of gelatine; beat five eggs, and mix them with the milk as for custard. Use a tin mould with a cover; oil it, and line with candied fruits, such as plums, green gages, etc.; then pour the custard in very gradually, that the fruit may remain at the bottom. Put on the cover, and bury the mould in ice for a whole day, only turning it out the moment wanted.—*Mrs. W. Jones.*

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NESSELRODE PUDDING.

Prepare a custard of one pint of cream, a half pint of milk, a half pound of sugar, an ounce of sweet almonds pounded, yelks of six eggs, half a stick of vanilla. Put them into a pan over slow fire; stir until of the proper consistency, being careful not to let it boil. When cold, add a wine-glassful of brandy. Partially freeze; then add one fourth pound of raisins, and a half pound of preserved fruit, cut small. Mix well, and mould. —*Mrs. Green Clay.*

NESSELRODE PUDDING.

The day before you wish to use the pudding, seed two ounces of raisins, wash two ounces of currants, cut up two ounces of candied citron, two ounces candied ginger, pine-apples, and any kind of fruit—candied peaches, apricots, cherries, orange peel, or plums. Pour over this fruit three wine-glassfuls of Maraschino cordial, and let it soak all night. Blanch four dozen large chestnuts, or almonds, in boiling water, and place them in the oven to dry; when cold, pulverize in a mortar with a half pound of sugar and a vanilla bean; sift through a fine wire sieve. Have in a stew-pan one quart of boiling milk; beat the yelks of twelve eggs until light; then beat in the sugar, nuts, and bean; stir all in the boiling milk. Let this mixture boil until it begins to thicken, then strain through a fine sieve; when cold, put it in a freezer, and freeze partially. Whip four pints of thick cream and stir it into the custard with the fruit already prepared; also, mash up macaroons or meringues, and stir in at the same time. Freeze all well together.—*Mrs. Carrie Preston Thornton.*

TOUTE FRUITE.

One pint milk, one quart cream, yelks of five eggs beaten light with sugar, three cupfuls sugar, juice and grated peel of one lemon, a glass of light wine, one pound crystalized fruit, chopped; heat milk almost to boiling, and pour slowly over eggs and sugar, beating all together; return to fire and boil ten min-

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utes. When cold, beat in cream, and half freeze before stirring in the finely chopped fruit, which beat in with the lemon and wine; cover, and freeze hard.

TOUTE FRUITE.

Blanch four dozen sweet almonds; when cold, put them in a mortar with one pound of sugar and half of a vanilla bean; pound them well together and pass through a sieve into a sauce-pan, with the yellows of twelve eggs; beat all well together and pour on them a quart of boiling milk, mixing well; then stir over the fire until it thickens; when cold, freeze. Have two ounces currants, two ounces raisins, four ounces citron soaked in two wine-glassfuls of sherry the previous day. Beat one dozen meringues with one quart of whipped cream; mix in the prepared fruit and stir into the frozen custard, and freeze again. —*Mrs. A. Garrett.*

MADEIRA WINE SHERBET.

Make a sweet sangaree of the best wine; mix it with the white of an egg, well beaten, and freeze.

ROMAN PUNCH ICE.

Make one quart of sweet lemonade and freeze; whip whites of four eggs to a froth; mix sugar into it, as for kisses. When the ice is beginning to settle, work this into it; when almost hard enough put one glass of Jamaica rum into it, and mix well. —*Miss Mary J. Redmon.*

CHAMPAGNE ICE.

Proceed as for Roman punch; flavor it with a small bottle of champagne wine.

PINE-APPLE ICE.

To a two-gallon freezer, one bottle of pine-apple; make a rich syrup of three pounds of sugar; use boiling water; pour this warm over the juice, and put all into the freezer. After it is well chilled, stir in the whites of five eggs beaten to a stiff froth. The pine-apple should be chopped very fine.—*Mrs. Buckner.*

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PINE-APPLE ICE.

Two cans of fresh pine-apples; chop the fruit very fine; add the juice of two lemons, four tea-cupfuls of sugar, a half gallon of boiling water. When cold, add whites of two eggs beaten to a stiff froth, and freeze till firm.—*Miss Kate James, Maysville.*

LEMON ICE.

Eight fresh, juicy lemons; roll till well bruised, and squeeze out the juice; add enough white sugar to make a thick syrup, also, a pint of cold water. Let this come to a boil, then set away to cool; add water enough to make a good strong lemonade, then put into the freezer; when nearly frozen, add the whites of two eggs beaten to a stiff froth; stir well, and freeze till firm.—*Miss Florence Short.*

SHERBET.

Two cans of pine-apple, six lemons, whites of six eggs, five pints of water; sugar to taste.

SHERBET.

One gallon of boiling water poured over a dozen lemons, let stand till cold; then press all the juice into the water; add three pounds of sugar, and the whites of twelve eggs while freezing.—*Miss Kate Spears.*

ORANGE SHERBET.

For one gallon of sherbet, one and one half dozen oranges, three pounds of white sugar, nine eggs (whites only), tartaric acid to taste. Grate enough of the rind to make the sugar straw-colored when mixed with the oranges; of this sugar make one half gallon of syrup, and pour it over the juice and pulp of the minced oranges; add to this one quart of cold water; strain into the freezer. When frozen to a mush, add the eggs well beaten; finish as in any other sherbet.—*Jean H. Daviess.*

RASPBERRY ICE.

The juice of ripe raspberries and a little water; sweeten to taste. Add the juice of lemon; strain the mixture through a fine sieve into a freezer, and freeze.

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JELLY FOR MEAT.

JELLY FOR MEAT.

Apple jelly can be colored red with liquid cochineal.

WHITE PIPPIN APPLE JELLY.

Prepare the apples, by peeling and coring, then drop into cold water. Have a large flat tin pan on the stove with one quart of boiling water; slice the apples quite thin, and drop in to the boiling water. Cook until tender; then strain without pressing through a colander, afterward through a flannel bag. Allow two pints of sugar to three pints of juice. Boil fifteen minutes quite rapidly.—*Mrs. Northcutt.*

CURRANT JELLY.

Gather the currants when just ripe. Pick them carefully from the stem; press them thoroughly with the hands and strain (without pressing) through a flannel bag. One pound of sugar to one pint of juice. Put the juice into the kettle, and let it almost come to a boil; skim several times and then put in the sugar. Boil rapidly a few minutes. This makes the fairest jelly, but the quantity is not so great as when the currants are heated before straining.—*Mrs. Martin.*

CRAB APPLE JELLY.

Put in to a kettle and cover them with water; boil until they crack open; strain through a flannel bag. To each pint of juice, one pound of sugar; boil hard fifteen minutes; skim well. When done, put into glasses before it cools.—*Mrs. Alice Garrett.*

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RASPBERRY JELLY.

Take equal quantities of raspberries and currants, one pound of sugar to one pint of juice. Make according to the recipes already given. Blackberry jelly can be made in same way.

GREEN GRAPE JELLY.

Pick the grapes from the stems, and put into a tin bucket that will hold about two quarts ; add a pint of cold water. Place this bucket in a vessel of boiling water, and leave till the fruit is thoroughly scalded. Press very gently through a flannel jelly bag. To one pint of juice, add one pound of white sugar ; boil ten minutes ; boil a pint at a time, and use a porcelain-lined kettle. This will be light green or yellow. By adding a handful of ripe fruit, it will make a delicate pink.

CRANBERRY JELLY.

Boil one quart of cranberries with sufficient water to prevent their burning; strain through a seive; add sugar to taste, and again boil until thick. Pour into a mold and set aside until cold, when it can be turned out.

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CONFECTIONERY.

COCOANUT DROPS.

One pound of grated cocoanut, one half pound of white powdered sugar, whites of six eggs beaten to a stiff froth. Drop on buttered pans and bake.

WHITE CREAM CANDY.

Put eight pounds fine white sugar into a pan, and add one teaspoonful of cream of tartar; pour over enough water to dissolve it. Melt in water a little Prussian blue, to color the sugar blue-white; pour into the above and boil till done. Then pour it on a marble-top stand that has been well oiled; turn the edges over into the middle, and form into the shape of a ball; fasten it to a hook driven into the wall; pull candy toward you, throwing it on the hook each time; continue until perfectly white; then pull out into a long roll, and cut into sticks the required length. Flavor with vanilla.—*Philip Nippert.*

CHOCOLATE CARAMELS.

One half pound Baker's chocolate grated, one half pound butter, one half pint milk, three pounds brown sugar, one half bottle of vanilla. Stir the ingredients well, and cook for thirty minutes, stirring all the time; add the vanilla a few minutes before taking off the fire.—*Miss Hanson.*

CHOCOLATE CARAMELS.

One coffee-cupful rich cream, one coffee-cupful brown sugar,

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one of molasses, a piece of butter the size of a hen egg. Boil all twenty minutes; then add seven even table-spoonfuls grated chocolate and boil until done. Pour into a buttered dish, and as soon as of the right consistency, cut or mark into squares.—*Mrs. W. Jones.*

CREAM CANDY.

Three pounds granulated sugar, one pint cream, one half pint water, two table-spoonfuls cider vinegar, one table-spoonful of butter. Boil very quickly; when just done and ready to pour out, put in one tea-spoonful of vanilla.—*Mrs. Georgia Keller.*

CANDY.

Four pounds sugar, water to dissolve, one tea-cupful of vinegar, one large tea-spoonful of salt. Boil all together fifteen minutes; add two tea-cupfuls of cream, one eighth of a pound of butter; flavor with vanilla.—*Mrs. James Hughes.*

COCOANUT DROPS.

One cocoanut grated; the whites of four eggs beaten to a stiff froth, one half pound sifted white sugar; flavor with rose-water or lemon; mix well. Have ready writing paper, well greased, with which to cover the bottom of baking-pan; drop the mixture in, in small heaps, an inch a part. Bake in a quick oven. When beginning to turn yellow, remove from the fire. —*Miss Ella Mitchell.*

COCOANUT MERINGUE.

One pound powdered sugar, the whites of nine eggs beaten to a stiff froth. The sugar should be worked in slowly, with a wooden spoon. Have ready a pan well greased and floured. Drop a table-spoonful and sprinkle well with grated cocoanut. Bake in a slow oven, until a nice brown.—*Miss Fannie Shropshire.*

MERINGUES.

Beat the whites of ten eggs to a stiff froth; add slowly ten table-spoonfuls of granulated sugar, finely powdered; when well

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beaten together, and quite stiff, drop in the form of an egg on to paper well buttered; lay the paper on a tin pan in a warm oven; when a light brown, take out, and remove with a spoon all that which is not baked; this must be done carefully. Fill with whipped cream already sweetened and flavored; lay two together.—*Mrs. J. A. Howerton.*

SIDE DISH OF ORANGES.

Peel oranges nicely, and put them in melted isinglass; then roll them in sugar.

CHOCOLATE EGG KISSES.

One pound of powdered sugar, whites of six eggs, two ounces grated chocolate; mix the chocolate very gently and as quickly as possible, otherwise it will cause the mixture to become too liquid, if worked too much. Bake in a cool oven, in buttered pans, until solid.—*C. E. F. Hegman.*

MERINGUE.

Whites of six eggs, one pound of powdered sugar, vanilla to taste. Beat the whites to a stiff froth and gently mix the sugar in; add the vanilla to eggs; bake in a cool oven, in buttered pans.—*C. E. F. Hegman.*

MIRLETONS AUX-AMANDES.

One fourth of a pound of macaroons, two ounces almonds, a half pound sugar, quarter pound butter, whites of five eggs beaten to a stiff froth, and a little vanilla. Line small patty-moulds with a thin layer of puff paste; mash the macaroons and almonds; mix with the other ingredients. Bake in a hot oven. Serve hot or cold.—*C. E. F. Hegman.*

FRANGIPANE Á LA CONGURS.

One quart of milk, a half pint of good brandy, one and a half pounds sugar, one quarter pound corn starch, eighteen eggs, a half pound of butter, two lemons. Line an earthen dish with puff paste; boil the milk; mix in a dish the eggs, sugar,

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corn starch, the juice and rind of the lemons, and the butter, heated. When the milk boils up, mix all and stir in briskly, until it thickens. Take off the fire, and stir in the brandy; let it cool, and then pour into the paste. Bake in a hot oven; serve hot, with wine or brandy sauce.—*C. Hegman.*

TARTLETTES MARIN.

Make a round bottom from confectioner's paste; bake half done in a moderate oven; then take out and spread with crab apple jelly; cover with meringue; grate chocolate over, and then strew on grated almonds; dust the whole with powdered sugar; set in a moderate oven to brown slightly.—*C. E. F. Hegman.*

MERINGUE TARTS.

Make a small bottom of confectioner's paste; bake in a moderate oven half done; then spread a meringue over it with currant jelly in the center; brown slightly.—*C. E. F. Hegman.*

MERINGUE PIE.

Place a thin layer of puff paste in the pie-pan, and bake well; fill with quince marmalade; put a meringue over and brown slightly.—*C. E. F. Hegman.*

LEMON MERINGUE PIE.

Place a thin layer of puff paste in the pie-pan, and bake well then fill with lemon cream, made thus: one quart milk, a half pound of sugar, quarter pound corn starch, six eggs, four lemons. Grate the lemons; mix the juice with the sugar, corn starch and eggs; put the milk on the fire; while boiling add the above ingredients; stir constantly and very rapidly until thick.—*C. E. F. Hegman.*

WHITE TAFFY CANDY.

Six pounds of white sugar, one half pound butter, one teaspoonful cream of tartar; boil until it cracks; pull till light and white. Flavor with vanilla.—*Philip Nippert.*

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BROWN TAFFY.

Six pounds New Orleans sugar, water sufficient to dissolve, half pound of butter; boil until it cracks; when almost done stir constantly, to prevent burning. When done, pour on marble and pull till a light brown color; arrange in broad strips on the table. When cold, break into pieces. Flavor with lemon oil.

ALMOND CANDY.

Take any quantity of sugar, and boil until it cracks, using a little cream of tartar to prevent graining. Butter a marble slab, and place on it four pieces of iron or small bars, to prevent the sugar from running off the stone. Pour on the candy; sprinkle with almonds; cover the almonds again, etc., etc., making it as thick as you wish. When nearly cold, cut into long narrow strips.

BURNT ALMONDS.

Sift all the dust from one pound of almonds, add one pound of sugar, and place on the fire to boil until it cracks; take off and stir with a spatula, that the sugar may grain and become hard and dry; then put all into a coarse wire sieve and sift off all the loose sugar; also, separate those which stick together; put the almonds into the kettle and return to the fire, stirring until brown; then take off; boil again the grained sugar, till it cracks, then put in the almonds and stir with the spatula as before. Sift and separate a second time. Give them a third coat if you choose. Whilst boiling, use prepared cochineal to color the sugar.

EGG KISSES.

The whites of ten eggs, beaten to a stiff broth; one and a half pounds powdered sugar, gradually whipped into the eggs; flavor to taste. Grease a pan slightly, and put a table-spoonful of the mixture in places over it; sift a little sugar on top, and brown in a slow oven.

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BEVERAGES.

CHAMPAGNE PUNCH.

One bottle champagne, one half tumblerful of sugar, one wine-glassful of rum, and one half dozen lemons.—*Col. W. E. Simms.*

WHISKY PUNCH.

One gallon of whisky, six tumblerfuls of sugar and one half dozen lemons.

CATAWBA PUNCH.

Five bottles of wine, one wine-glassful of brandy, one tumblerful of sugar, and one half dozen lemons.—*Col. W. E. Simms.*

SUPERIOR CATAWBA WINE.

Cut the grapes and take off all that are imperfect or green. Mash them in a tub with a small mallet, having a leather tacked loosely over the end, stuffed with hay, to prevent mashing the seed. Let stand all night and press the juice into open vessels; let it stand until the scum rises, breaking in cracks, showing a little white foam. Skim it off. Have the cask fumigated with brimstone; pour in the wine, adding two pounds sugar to one gallon of juice. Put the bung in very loosely and let stand three weeks; then tighten and let remain till February. Drain off very gently, bottle, cork and seal; keep in a cool place.—*Mrs. Col. Simms.*

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CURRANT WINE.

To one gallon of currant juice, add two gallons of water and three pounds of sugar.

BLACKBERRY WINE.

Three quarts of juice, one quart of water, three pounds of sugar; to be placed in large stone jars, nearly full, then covered with a muslin cloth; let remain till fermentation ceases. It is then to be bottled, care being taken to disturb the fluid as little as possible.—*Mrs. Martin.*

STRAWBERRY WINE.

Three pounds of sugar, one gallon of juice. Strain through a flannel and put away in a jug. Cover with thin muslin and let stand until spring.—*Mrs. Brutus Clay.*

GOOSEBERRY WINE.

Gather the berries when ripe; mash them well and let stand from three to four days; then strain, and to nine pints of juice add four pints of rain water; to this quantity put four pounds brown sugar; let stand from five to six weeks. Then strain and bottle. —*Mrs. Dudley.*

BLACKBERRY WINE.

Crush the berries thoroughly; to each gallon of berries add one half gallon rain water, let stand undisturbed twenty-four hours; then strain off. To each gallon of juice add two pounds of sugar (white sugar). Put into a keg and let it stand till it ceases to hiss, then cork tightly. Let it stand four or six months, then draw off; wash the keg and return. Let it stand six or twelve months.—*Mrs. Volney Higgins.*

GRAPE WINE.

When grapes are ripe, grind and press them; put the juice in a barrel; to a barrel of juice, add forty pounds of white sugar. Place the barrel in a cool cellar; tack a cloth over the bung hole. After it has ceased to ferment, bung it tightly, let it stand till next spring, when it is ready to bottle—*Mrs. Bedford.*

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RASPBERRY VINEGAR.

Two quarts of juice, two quarts of water, three pounds of loaf sugar; let it stand in an open bucket more than a week, skim and put it in a jug; tie a thin cloth over it, and let it stand two months.—*Miss Kate Spears.*

BLACKBERRY CORDIAL.

To every quart of juice add one half pound of sugar; boil and skim well. When cool, add one quart of whisky to every gallon of juice and sugar. Add spices of all kinds whilst boiling.—*Miss E. Mitchell.*

BLACKBERRY CORDIAL.

One quart of juice, one pound of sugar; race ginger, mace, allspice, cloves, cinnamon, to taste; boil and strain through a sieve; when cold, to every gallon of juice add a quart of brandy.

STRAWBERRY ACID.

Put twelve pounds of fruit into a jar, and cover with two quarts water acidulated with five ounces of tartaric acid; let it stand forty-eight hours; then strain, and to each pint of clear juice add one and a half pints of powdered sugar; stir until dissolved; bottle and cork tightly. The wholeto be a cold process.—*Miss Kate Spears.*

EGG NOG.

Six eggs, beaten separately; one pound of sugar, two pints of rich cream, one pint of whisky, one half pint of Jamaica rum; beat the yelks well; mix sugar and whisky together; whip the cream; add whites of eggs, and cream last. Reserve a little whisky and cream for next morning. It is best made over night.—*Mrs. Jonathan Owen.*

EGG NOG.

Beat the yellows of two dozen eggs very light, stir in as much white sugar as they dissolve, pour in two glasses brandy gradually, to cook the eggs; two glasses old whisky, one of peach brandy, two nutmegs, three quarts rich milk; beat whites to a froth and stir in last.

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PORTER SODA.

Dissolve six pounds of sugar in a quart of water, add a bottle of porter; let it simmer slowly; dissolve four ounces of tartaric acid in a tumblerful of water, stir it in just before the syrup is taken off the fire.

CURRANT SHRUB.

The currants should be very ripe; squeeze them; to each quart one pound sugar; put the currants into a kettle, boil ten minutes, skimming well; when cold, allow one gill of brandy to each quart of juice. Bottle and set away, sealing the corks. It improves by keeping.—*Mrs. Henry Buckner.*

CREAM NECTAR.

Six pounds of refined sugar, four ounces of tartaric acid, two quarts of water; when warm, add the whites of four eggs, beaten to a stiff froth; be careful not to let it come to a boil. When cold, strain, and add one table-spoonful of lemon acid

Directions for Use.—Two table-spoonfuls of the above syrup to a glass filled two thirds full of water; add a small quantity of carbonate of soda; stir until it effervesces. This makes a delicious summer drink.—*Miss Kate Spears.*

BLACKBERRY VINEGAR.

One gallon of fresh berries, washed and picked; pour over them a half gallon of good cider vinegar; let stand twenty-four hours; then strain. To each pint of juice add three fourths of a pound of sugar; boil half an hour, and skim carefully. When cold, bottle, and cork lightly. When used, pour the depth of an inch in the glass; fill with water, pounded ice, and season with nutmeg. This is a temperance drink.—*Mrs. E. McCarney.*

BEER.

Two quarts of wheat bran, two and a half gallons of water, a few hops, one pint of molasses, and one pint of yeast.—*Miss Kate Spears.*

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TO KEEP CIDER SWEET.

When fermentation begins, draw the cider off, and rinse the barrel; strain through a flannel cloth and return. Put into one pint of alcohol, one fourth ounce of oil of sassafras and one fourth of an ounce of wintergreen. Shake well and put in the cider. —*Mrs. Davis.*

CHAMPAGNE CIDER.

Let the cider from good, sound apples ferment until palatable; then draw off into a clean barrel, and add quarter of an ounce of sulphate of lime to every gallon of cider. Mix the sulphate in a bucket of cider, return to the barrel and shake well. Let stand until clear, when it is fit for use.—*Mrs. Davis.*

APPLE WINE.

Take cider, fresh from the press, and to each gallon add two pounds of good brown sugar; after dissolving the sugar, strain it and put in a new cask (one that had held brandy or whisky should not be used); tack a piece of muslin or perforated tin over the bung, and let it thus stand for one week. After this, put in the cork lightly and let it remain thus two weeks longer, then fasten it tightly, to exclude the air. The vessel should not be filled—at least one eighth of the space should be left. It is not fit for use under two or three months; then it should be drawn off, bottled, and sealed. This recipe makes wine equal to catawba.—*Rev. D. P. Young.*

BRANDY PEACHES.

To twelve pounds of peaches add six pounds of sugar; sprinkle it over the fruit; let remain six hours, then boil with the sugar until the fruit is tender; put in one ounce of peach kernels; boil with the fruit; when cold, put in peach brandy.—*Mrs. Dudley.*

CURRANT WINE.

One quart of currant juice, two quarts of water; add to each gallon of this mixture three pounds of nice, dry, brown sugar.

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Pour water over the skins and seeds that have been squeezed; strain this; measure, and add to the currant juice. Do not fill the barrel. Leave the bung out until the wine has ceased fermenting; cover the hole with a piece of net, to keep out flies.—*Mrs. J. Howerton.*

BRANDY PEACHES.

Take fine, large freestone peaches, quite ripe; put them into a pan containing a weak solution of saleratus and water; let them lie in it until upon trial the fuzz can be easily rubbed off with a coarse towel. To each pound of peaches allow a pound of loaf sugar; have ready large glass jars with tight-fitting covers, in which place a layer of peaches, having first a layer of sugar in the bottom of each jar, and so on, alternately, until the jar is nearly full, the upper layer being of sugar; then pour in the best white brandy until the jars are filled; cover them closely, and set in a flat-bottomed kettle of cold water (the water must be a little below the top of the jars); place the kettle on the fire, the jars remaining until the peaches boil; then set away; cover closely.—*Mrs. McCarney.*

PINE-APPLE SYRUP.

One quart of syrup, boil until it balls; add to this one pint pine-apple juice; let it boil; remove the scum and bottle.

RASPBERRY SYRUP.

One quart syrup, one pint juice; prepare as the above recipe. Strawberry syrup can be made in the same manner, taking care to strain through a flannel bag, to remove sediment and seed.

ORANGE AND LEMON SYRUP.

One pint juice, two pounds sugar; grate off the rind and mix with the juice; boil and strain through a flannel bag; bottle when cool.

ESSENCE OF LEMON.

Pare or grate the rinds; put them into a bottle, and cover with alcohol; cork tightly, and in fourteen days it will be ready for use. Orange essence made in same way.

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TEA.

One heaping tea-spoonful of green tea is sufficient for two cups. The water for making it should be boiled quickly. The tea-pot should be scalded well with the boiling water, and a cupful of the water poured upon the tea, and set near the fire to draw. In five or ten minutes, pour on another cupful of water. This tea will be very strong; persons liking it weaker can easily add more boiling water. Black tea should be boiled, and more of it used than in the case of green tea, which should never be allowed to boil. A mixture of black and green tea is most pleasant to the taste.

TO MAKE GOOD TEA.

First procure a good article of tea. Be sure the water is boiling; heat the tea-pot by rinsing it out with boiling water; put the tea in the pot and pour on all the boiling water at one time; steep over boiling water or on a warm stove, but avoid boiling the infusion. All teas are impaired by boiling. The weight of a silver dime will make three cups of tea as strong as should be used; if made too strong the flavor will be obscured. Always use a china or stone tea-pot. Tannin, always present in the tea, readily combines with metals, hence metallic tea-pots neutralize the flavor of tea. Connoisseurs usually prefer black tea, and take it without milk, but mollified with loaf sugar; no other should be used in tea.—*The Great Atlantic and Pacific Tea Co*

CHOCOLATE.

Allow a heaping table-spoonful of grated or pulverized chocolate (made into a paste with a little water) to one pint fresh milk; let it come to a boil, and sweeten to taste. It is sometimes flavored with cinnamon or nutmeg.—*Mrs. Ingles.*

BOILED COFFEE.

Two heaping table-spoonfuls of ground coffee, one pint of boiling water; first mix the coffee with the white of an egg and a little cold water; then pour on boiling water and boil

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fifteen minutes. This quantity will make two cupfuls of coffee. —*Mrs. Martin.*

GOOD COFFEE.

One coffee-cupful of ground coffee, one egg (yellow and white), beat well; mix with pint of cold water, and pour into the boiler; pour in two quarts of boiling water; let all boil fifteen minutes; then set the boiler off and pour in a tea-cupful of cold water.—*Mrs. Northcutt.*

DRIPPED COFFEE.

Scald the dripper with boiling water. Put three ounces of coffee into the upper division, and pour upon it, at intervals, a little boiling water at a time, until one quart has been used, placing the dripper where the coffee will be kept perfectly hot, without boiling. If the holes of the percolator are so large as to allow the water to drip through very quickly, it will be necessary to pour it through a second time. It should be used with boiling milk, at table, and is usually strong enough, when the cup is filled one half or two thirds with boiling milk.

MILK LEMONADE.

Peel two lemons very thin; squeeze the juice over the peel, and let it lay all night. In the morning add to it two pounds of powdered sugar, a quart of white wine, three quarts of fresh milk boiled, hot. Strain it through a jelly bag till perfectly clear. Let it stand till quite cold, and you will find it a delicious summer beverage.

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PRESERVES.

SWEETMEATS.

Cut and scrape the melons, lay them in salt and water twenty-four hours, then soak them in fresh water for one day; put them to green in a brass kettle, a layer of melon, between cabbage or grape leaves, sprinkled with powdered alum. When they are sufficiently green, lay them in fresh water for twenty-four hours more, then make a weak syrup and boil them, letting them stand in it two or three days; then make a fresh syrup, allowing two pounds of sugar to every pound of melon; season with ginger.—*Miss Spears.*

TO PRESERVE PEACHES.

To one pound of fruit allow one pound of sugar; make a syrup and skim it well. When it boils, drop into it the peaches, having peeled, seeded and cut them in half. Cook until the fruit is soft, but not longer.—*Mrs. Jones.*

HONEY.

Four pounds of white sugar, one pint of water, one tea-spoonful of alum, one tea-spoonful of alcohol, and one and one half drops of oil of roses. Boil until all are dissolved.—*Miss Kate Spears.*

STRAWBERRY PRESERVES.

To seven pounds of fruit put nine pounds of sugar; let them stand over night with the sugar on. Strain off the syrup next morning and boil until jelly; then add the fruit and boil till done.—*Mrs. Ed. Taylor.*

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QUINCE PRESERVES.

Parboil the fruit with the parings on, then peel and core. Use three pints of the water they are boiled in to two pounds of the fruit and two pounds of sugar.

STRAWBERRY PRESERVES.

To one pound of fruit add three quarters of a pound of sugar; set aside till a syrup is formed; let the syrup be drained, put to boil and then drop in the fruit; boil from seven to ten minutes; then take the fruit out, leaving the syrup to boil longer; cork and seal.

TO PRESERVE ORANGE PEEL.

Squeeze the juice and make a syrup of it, soak the peel in fresh water, change the water twice a day, as long as the water is bitter. Boil in water till a straw can penetrate it, then take a pound of sugar to a pound of peel.

PEACH PRESERVES.

To fifteen pounds of cling-stone peaches take seven and one half pounds sugar; put two or three quarts of water in a bottle, with one tea-spoonful of pearl-ash; let it dissolve thoroughly. When the water is hot, throw a few peaches in this preparation; let them remain a few minutes. When taken out, with a coarse towel wipe off the skins, and throw them into cold water. To half the sugar, with as little water as possible to dissolve it, add a layer of peaches and let boil from twenty to thirty minutes; then take them out and put on a flat dish to cool; gradually add the rest of sugar. When all are done, boil the syrup till it becomes rather thick; add while in the kettle one half pint alcohol, which will cool and thicken it sufficiently to pour over the peaches, which must be put into jars. Do not cover till next day.—*Miss Ella Mitchell.*

In preserving peaches, it is better not to peel them. Leave the seed in by all means.

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TO CLARIFY SUGAR FOR PRESERVING.

To three pounds sugar add one and one half pints of water, and white of one egg; mix before putting on the stove; boil a few minutes, skimming well; let stand ten minutes, skim again; then strain it.—*Mrs. Jno. Ray.*

PEACH MARMALADE.

Cut the peaches fine and mash to a pulp (they should be perfectly ripe). To one pound of fruit allow three fourths pound of white sugar; stir in the sugar well and boil, skimming and stirring a good deal, to keep it from burning.—*Mrs. Jones.*

TOMATO PRESERVES.

Peel seven pounds tomatoes, add seven pounds sugar, let all stand over night; drain off syrup; boil, skimming well. Put in tomatoes, boil gently twenty minutes; take out fruit with perforated skimmer. Spread on dishes; boil syrup until it thickens, and add, just at the last, juice of three lemons. Put fruit in jars, and pour on the hot syrup, and when cold, seal or tie up.

HOW TO MAKE MAPLE SYRUP.

Add enough water to the sugar to prevent scorching; when it comes to a good boil, break in an egg or two, according to the quantity of sugar. To one half gallon of sugar add one pint fresh milk; skim well and strain through flannel.—*Mrs. Simms.*

WILD CRAB PRESERVES.

Pour boiling water over the fruit, to remove the skin; push the core out with a quill; one pound of fruit to one pound of sugar. Cook some time.

PEACH PRESERVES.

Let the peaches stand a few hours, with three quarters of a pound of sugar to one of fruit, if the latter be sweet and good; if not, pound to pound. No water.

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STRAWBERRY PRESERVES.

Let the berries stand a short time after washing and stewing, with the sugar over them; one pound and a quarter to every pound of fruit. Boil until little dark.

RASPBERRY PRESERVES.

Raspberries should have one pound of sugar to one pound of fruit. Cook well.—*Mrs. J. H. Brent.*

CHERRY PRESERVES.

One pound of sugar to one of fruit; some of the cherries stoned, but not all. Put the sugar to them and let them stand before cooking.—*Mrs. J. H. Brent.*

PLUM PRESERVES.

One pound of sugar to one pound of fruit; make a syrup, and put the fruit into it when it begins to boil thick.

QUINCE PRESERVES.

After preparing the fruit, boil it in water until quite clear; one pound of sugar to one of fruit, adding just enough water to cover the fruit. They require some time to cook.—*Mrs. J. H. Brent.*

GREEN TOMATO PRESERVES.

Take green tomatoes, wash and put in rather strong salt water; let them remain twenty-four hours; wash again and wipe dry. To one pound of tomatoes add one pound of sugar; make a rich syrup, and add tomatoes; season with race ginger.

ORANGE PRESERVES.

Two and a half dozen of oranges make seven pounds of fruit. Slice them, leaving rind on some. To three pounds of fruit allow one pound of sugar; let stand over night. Cook as other fruits.

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FOOD FOR SICK.

THICKENED MILK.

Make a powder, by beating the yelk of an egg, to which a pinch of salt has been added, very light, and mix it with sifted flour, until very stiff; after which, rub between the fingers, adding flour until perfectly dry. Continue the rubbing until the whole lump is reduced to a powder; then take as much milk as is desired (milk fresh from the cow), and put on the fire in a vessel in which it will boil quickly. As soon as it boils throw on the surface a little of the powder, and let it remain there a moment before stirring down; continue this process until it seems thick enough. This is eaten with either sugar or salt, and is extremely palatable and nourishing.—*Mrs. Withrow.*

ARROW-ROOT WITH MILK.

One dessert-spoonful of arrow-root, stirred smoothly into a tea-cupful of cold milk; have ready, one pint boiling milk, into which pour the arrow-root; continue to stir five or ten minutes, then take from the fire.—*Mrs. Cunningham.*

CORN-MEAL GRUEL.

Three table-spoonfuls of sifted corn-meal, moisten with a little cold water; pour it in a pint of boiling water; stir well; cook about ten minutes.

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TAPIOCA JELLY.

Wash the tapioca two or three times; soak it five or six hours; let it simmer in the same water with bits of fresh lemon peel, until it becomes quite clear; then put in lemon juice, wine, and sugar. Three table-spoonfuls of tapioca to one quart water. —*Miss Bettie Cooke.*

ARROW ROOT JELLY.

Put rather more than one pint of water, sweetened with white sugar, over the fire; also, season with brandy and nutmeg; stir one large spoonful of arrow root into a tea-cupful of cold water; pour it in when the water boils; stir well, and boil four or five minutes.

SAGO JELLY.

Two table-spoonfuls sago to one quart of water; soak in cold water one hour, and wash thoroughly; let simmer with lemon peel and a few cloves; add wine and sugar when nearly done.

RICE JELLY.

In preparing rice, pour on boiling water, and, when cool, rub it well between the hands several times. To a half pint of rice use one quart of boiling water; continue to add water until the liquid looks like starch, and then strain. Cook rapidly.—*Mrs. McAboy.*

A PREPARATION FOR THE SICK.

The white of one egg, three tea-spoonfuls of sugar, half a glass of water, half a tea-cupful of cracked ice, a few drops of peppermint, or a sprig of fresh mint. Throw the ingredients from one tumbler into another, till the contents are thoroughly mixed.

A NOURISHING PREPARATION FOR INFANTS.

Half a pint of boiling water, three table-spoonfuls of new milk, one tea-spoonful of arrow root, a pinch of gelatine (dissolved in a little hot water); mix milk, arrow root and gelatine

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together, and pour all into the boiling water. Let it cook a few minutes; take off and sweeten to taste.

BLACKBERRY JELLY FOR SICKNESS.

Two quarts blackberry juice, one pound loaf sugar, half an ounce nutmegs, half an ounce cloves, half an ounce cinnamon, half an ounce allspice. Pulverize the spices, if whole; boil all fifteen or twenty minutes. When cold, add one pint of brandy. —*Miss Ella Mitchell.*

BEEF TEA.

Cut two pounds of gravy beef into thin slices, and put it into a jar with two pints and a half of water, with a pinch of salt. Cover and set in a warm oven for three or four hours. Strain it through a fine seive and set aside in a cool place. Warm a small quantity when required for use.

WINE JELLY.

Put one ounce of isinglass and one ounce of sugar into a quarter of a pint of water. Set it over the fire till the isinglass is dissolved; then add one pint of port or sherry wine. Strain it through a jelly bag, or a clean piece of muslin, into a jar or mold, and let it set. It is best to put it in a jar, to cover till cold, and give a piece about the size of a walnut two or three times a day to the patient.

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REMEDIES.

A GOOD SALVE.

Three pounds cleaned rosin, quarter pound Burgundy pitch, quarter pound beeswax. Melt slowly, with care; then add half an ounce of red pepper, one ounce of camphor, one ounce sweet oil, two ounces oil of sassafras. Stir all well together; pour all into a large tub of cold water, and pull until white

TO CURE A FELON.

As soon as the part afflicted begins to swell, wrap with cloth thoroughly saturated with lobelia.

EXCELLENT BITTERS.

Half a gallon of old whisky, one ounce gum aloes, one ounce rhubarb, half an ounce senna leaves, two drachms gum fœtida. —*Mrs. Ingles.*

A CURE FOR RHEUMATISM.

Three ounces chloroform, four ounces alcohol, five ounces ether; mix the chloroform and ether first, and in fifteen minutes add the alcohol; then pour on a damp cloth and apply.

ANTIDOTE FOR POISON.

Mix a dessert-spoonful of mustard in a glass of warm water, and drink it immediately. Melted lard and sweet milk are also antidotes.

FOR FLESH BRUISES.

Rub well with lard, and bind rather tightly.

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A VERY FINE LIP SALVE.

Take one tea-cupful of fresh butter just from the churn, and half a pound of beeswax; mix well and boil until dissolved; strain and put into something to mould it in shape. This salve cures the worst chapped hands and lips in one night.

POISON OAK CURE.

Bathe the affected parts, long and well, in sulphur and cream; in half an hour wash well in salt water. Repeat twice a day. Three or four applications will cure.—*Mrs. George Davis.*

BREAST OINTMENT.

One gill old whisky, old butter the size of a walnut, beeswax the size of a partridge egg, one tea-spoonful of black pepper; stew until the whisky evaporates; spread on a cloth and sprinkle black pepper thickly over it.

LEMON FOR A COUGH.

Roast a lemon very carefully, without burning it; when hot through, cut and squeeze in a cup, and sweeten to taste. When the cough is troublesome, take a dessert-spoonful. It gives great relief.

A FINE RECIPE FOR A COUGH.

Boil flaxseed in water until it becomes slimy, then strain and sweeten with rock candy, powdered as fine as possible; season with the juice of fresh lemons. Take a wine-glassful whenever the cough is troublesome.

REMEDY FOR SPRAINS.

Take the root of the black locust tree and wash well, then scrape off the skin and pound it until it is well mashed; pour on enough strong vinegar to make it the consistency of mush, and apply with bandages to the sprained part. The mush should be kept damp, or be renewed at intervals of three or four hours.

SCALDS OR BURNS.

If a scald or burn is not deeper than the outer skin, make an ointment of sulphur and lard, stiff enough to spread on a cloth. —*Dr. Hall.*

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POISONOUS VINES.

If poisoned by vines, make a paste of sulphur or gunpowder and milk. Apply night and morning until cured.—*Dr. Hall.*

RELIEF FOR NEURALGIA.

Apply to the part affected the oil of peppermint; saturate a piece of raw cotton with it, and rub very gently till the skin burns. It frequently relieves pain when everything else fails.

FOR A COLD IN THE HEAD.

Inhale spirits of ammonia every few minutes until the head is clear.

FOR EAR-ACHE.

Saturate a piece of raw cotton with arnica, or put a few drops (warmed a little) into the ear. Sweet oil used in the same way is another remedy.

REMEDY FOR BRUISES.

Take fresh beef, pound quite thin, and bind it on the bruise.

LIP SALVE.

Take equal quantities of fresh butter, with no salt in it, and yellow beeswax; melt and stir together.

EYE WATER.

Take one egg, boil hard, cut open and remove the yelk; fill one cavity with pulverized sugar, the other with pulverized alum; put the two parts together, put the whole in a cloth and squeeze out all the juice.—*Mrs. Bruce, Carlisle.*

REMEDY FOR INFLAMED EYES.

Take double-refined white sugar, pound it and sift through a piece of muslin; boil an egg hard, and cut in two lengthwise, taking out the yelk. Put these whites in boiling water; dust a very small quantity of the sugar on the eye-ball, and place the steaming cup over the entire eye. Repeat three times a day. —*Miss Florence Short.*

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SALVE FOR BURNS.

Yelk of one egg beaten until smooth, piece of alum the size of a pea, pulverized very fine, mixed with lard enough to make consistent.—*Mrs. J. H. Brent.*

AN EFFICIENT APERIENT.

One pound of figs chopped fine, one pound strained honey, half pound senna, rubbed fine and sifted.

CURE FOR DYSPEPSIA.

Two ounces ladies' slipper root, two ounces balm of Gilead, one ounce red percoon, two ounces gum turpentine; add three pints fourth proof brandy; let stand a few days before using. Dose, one tea-spoonful three times a day before meals.—*G. Tucker.*

A GOOD SHAMPOO.

Two ounces salts of tartar, one ounce ammonia, one ounce bay rum. Put the salts of tartar in a bottle, pour on one quart of soft water, shake well, then add ammonia and bay rum.

COLIC IN HORSES.

Tea-spoonful of tartar emetic, same of powdered nux vomica, one and one-half ounces of laudanum. Mix in a pint of whisky, and drench.—*Willis Goodman, Jr.*

COLD CREAM.

Melt three drachms of white wax, the same quantity of spermaceti, with four ounces of the oil of almonds. Beat them all up, adding a half a pint of rosewater gradually until it is cold. Put it in a jar and pour a little rosewater over it.

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SOAPS.

POTASH SOAP.

To one pound of potash and two pounds of grease allow three gallons of water. Soak the potash in the water twenty-four hours, or boil until dissolved; then add the grease, and boil until it thickens.—*Mrs. Geo. Davis.*

SOAP.

Six gallons of rain water, two and a half pounds of bar soap, shaved fine, two pounds of sal soda, six ounces of borax. Put the water on the fire with the above ingredients, and bring it to a boiling heat, when it is ready for use.—*Miss Kate Spears.*

SOAP.

To four gallons of soft water add three pounds of soda ash, one and one half pounds of lime; boil one hour and a half. Let the liquid stand until it can be poured off clear; then add six pounds of grease. Boil it two hours and a half, and let it get hard in the kettle, then cut out in blocks and let dry.—*Miss Kate Spears.*

SOFT SOAP.

Put the ashes in barrels, or a hopper, which is better. Pour water on every day; drain it off, and if not strong enough, pour it back, or boil down till strong. Put straw in the barrels first, then pack ashes in; when the lye is strong enough to strip a feather, put in grease until the lye ceases to absorb it. Cook until the soap looks thick.—*Mrs. H. Brent.*

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SODA-ASH SOAP.

Ten pounds of soda-ash, five pounds of new lime, sifted; boil in ten gallons of rain water for ten minutes, add twenty-five pounds of clear grease and boil two hours; let stand until cold and cut out.—*Mrs. Geo. Davis.*

WINTER SOAP FOR CHAPPED HANDS.

Beat three pounds of yellow soap, and one ounce of camphor dissolved in one ounce of rose and one ounce of lavender water, in a mortar until thoroughly mixed. Make it into balls to dry, and set it in a cool place for the winter.

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MISCELLANEOUS.

POLISH FOR GRATES, OR TO PAINT BRICK HEARTHS.

Take two or three spoonfuls of lamp black and make it into a smooth paste, with spirits of turpentine; then add copal varnish until the mixture is sufficiently thin to apply with a brush. This painting keeps very nice for a long time, by wiping it off frequently with weak, tepid suds.—*Rev. D. P. Young.*

TO MAKE SOAP.

One and one half pounds unslacked lime, three pounds soda ash, seven gallons lye or rain water; boil all fifteen or twenty minutes. Pour off the lye clear, add seven pounds of grease; boil two hours, or until done. Splendid soft soap.—*Mrs. Taylor.*

A FINE WASH FOR THE HAIR.

Dissolve in one quart of boiling water, one ounce borax, one half ounce of camphor. The ingredients should be finely powdered.

FOR CLEANSING LACES.

Pour a little pure and clear alcohol in a china bowl, or other deep, vessel that can be covered to prevent evaporation, into which place the lace that is to be cleaned. Leave it some time, until the dirt has softened and settled at the bottom. Then, with perfectly clean fingers, rub the lace gently in the liquid, until the stains shall have disappeared. If they can not be removed in this way, let soak longer. After the rubbing, squeeze the lace

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as dry as possible and roll in a clean towel. Take one piece at a time while damp, and pick it open with the fingers, pulling out the edge very carefully with the nails. If one can take the the time to open each little hole on the edge, with a pin, it will have much the appearance of new lace. It should be kept damp while handling it. When the meshes are all opened, lay the lace between the leaves of a book and press till entirely dry, taking care to fold in and out among the leaves, so as not to be double at any point. Sometimes lace is so much soiled as to require a gentle rubbing in soap-suds, before using the alcohol. In such case, do not rinse it. Black lace can be beautifully renovated by the above process.—*Mrs. Withrow, Danville, Ky.*

WHITEWASH, CALLED PARIS WHITE.

Sixteen pounds of Paris white, one half pound transparent glue. Cover the glue with cold water at night; next morning, carefully heat it, without scorching, until the glue is dissolved. The Paris white is stirred into hot water, until it is the consistency of milk, and then the dissolved glue is added to it.

ITEMS.

One tea-spoonful of vinegar in a pint of limestone water, will antagonize all its ill effects upon the bowels of those who are unaccustomed to it.—*Dr. Hall.*

As much powdered alum as will rest on a dime, stirred in a pail of water, will clear it in five minutes.—*Dr. Hall.*

A FINE WASH FOR THE SKIN.

Put two table-spoonfuls of ammonia in a basin of water.—*Dr. Hall.*

ITEMS.

To keep oranges, lemons, and apples, wrap close in paper, keep in a dry, cool place.—*Dr. Hall.*

Thaw frozen fruit and vegetables in cold water.—*Dr. Hall.*

Cranberries covered with water, will keep for months in a cellar.—*Dr. Hall.*

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FOR PACKING BUTTER.

In one gallon of water boil two quarts of salt until dissolved, then add one ounce of sugar and one ounce of saltpetre.

FOR PACKING BUTTER.

Work the butter until entirely free from milk; pack *very tightly* (in stone jars), in layers of about three inches in thickness; cover the whole with two inches of salt.—*Mrs. Frank Bedford.*

BRINE FOR BUTTER.

Three pounds of salt, six quarts of water, one pound of saltpetre, one pound and a half of loaf sugar. Mix all the ingredients and pour the water on them while boiling; let it settle and cool; then strain through a coarse, thick cloth, to remove impurities. Wrap each roll of butter in a separate cloth, put into a jar, and pour over it this brine when entirely cold.—*Mrs. A. Turney, Jr.*

BRINE FOR BUTTER.

Make brine strong enough to bear an egg; add a half pound of sugar and two table-spoonfuls of soda to each gallon; strain, and pour it over the butter, which must be rolled in cloth, and kept under the brine.

AMERICAN CEMENT.

One pound of white glue, one pound of white lead, one pint of alcohol, one pint of rain water. In a tin dish, over the stove, put the water, alcohol, and glue, until the latter is dissolved; then add the lead; stir until it is the consistency of cream.—*Mrs. Northcott.*

SETTING COLORS WITH SUGAR OF LEAD.

Dissolve one table-spoonful of lead in two gallons of water; put the goods in and let stand all night.

BLEACHING WITH CHLORIDE OF LIME.

Dissolve one tea-cupful of lime in three gallons of water; let stand till the water becomes clear; strain carefully; put the

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goods to soak at night; in the morning rub the stains; if they are effaced, rinse thoroughly before washing. Where the stains are very deep, it may require being soaked a longer time in a little stronger mixture.

TO CLEAN BLACK SILK.

One tea-spoonful ammonia, one tea-spoonful turpentine in one pint of warm water; sponge the silk on the right side, and iron on the wrong.—*Mrs. Johnson.*

TO CLEAN BLACK SILK.

Boil an old black kid glove in a quart of water until it boils down to one pint.

HOW TO SET THE COLOR IN BLUE OR GREEN CALICO.

One tea-spoonful of turpentine, one tea-spoonful of hartshorn; put in the quantity of water required to wash a dress.

WORTH KNOWING.

One pound green copperas dissolved in one quart of water will utterly destroy all offensive odors.

Ink stains should be immediately dipped in new, sweet milk.

The sting of insects can be cured by using a paste of soda and water. A little powdered indigo mixed with water to a paste is also very good.

A brass kettle should always be cleaned with a little salt and vinegar before using it.

TO RENOVATE CRAPE VEILS.

Take two towels and dampen them thoroughly, spread one of them out and put the veil on it, having first folded it in a square; then place the other damp towel on top, and roll all smoothly; let it remain about half an hour, or until quite damp; then take out of the towel, and spread lengthwise to dry.

TO CLEAN CARPETS.

One pint of alcohol, one half pint of ammonia; put enough in a small basin of water to feel sleek and to smell of it. The

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water must be changed several times, as it becomes very dirty. Use a scrubbing brush; have a clean, dry towel to wipe off.—*Mrs. Mollie Webb.*

TO GLAZE SHIRT BOSOMS.

To every quart of starch add a tea-spoonful of salt and one of white soap, scraped fine; boil the starch (after adding hot water) until as thick as you wish.—*Miss E. Mitchell.*

TO EXTRACT INK FROM COLORED ARTICLES.

Drop tallow on the stains, and then soak and rub the same with boiling milk.

TO KEEP EGGS FOR WINTER USE.

One pint of lime, one pint of salt, three gallons of water.

TO REMOVE STAINS FROM MARBLE.

Apply oxalic acid diluted with water, and rub well. If the marble is only slightly stained, it need not be very strong.

TO CLEAN STAIR RODS.

Dip a cloth in coal oil, then in flour of emery, and rub well; then rub off with another cloth or a piece of paper.

INK.

Put two ounces extract of logwood, well pulverized, into a gallon of rain water; let it come to a boil, stirring it well all the time. When cold, add sixty grains of bichromate of potash; again stirring; when cold, it is ready for use. The vessel which it is boiled in must be entirely free from grease.—*Mrs. Ingles.*

PRESERVING BUTTER.

Two quarts of salt, one ounce of sugar, one ounce saltpetre, eighteen pounds of butter; work well in a mass and close it for use. Let it stand one month before using.—*Miss Kate Spears.*

TO PREVENT CALICOES FROM FADING.

Put three gills of salt in four quarts of boiling water; put

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the dresses in while hot, and leave until cold; in this way the colors are rendered permanent.

WASHING CLOTHES.

Take one pound of washing soda, ten ounces of fresh lime to pour over it, one gallon of boiling water; stir well; when cold, bottle for use.

To a large boiler of water, put one and a half pints of the above, the fourth of a bar of soap. Take the clothes out of the tub, where they have been soaking all night, and put them into the boiler. Pound them often. When well boiled, put in more clothes; then wash well, and scald them in the first rinsing water; rinse them in this and one other water. The recipe washes calico beautifully, but it must not be allowed to remain long in the water.

A laundress gives the following recipe for doing up collars, cuffs, shirt bosoms, etc.: Four ounces of white gum arabic, pounded fine; put into a bottle and pour over it one quart of water, cork tightly and let stand all night. Pour it off carefully the next morning into another clean bottle; keep it well corked. In using this, stir to two pints of fine starch two table-spoonfuls of this gum arabic water. This is very fine for washing white dresses and colored lawns.

A NICE PAINT FOR PAVEMENT.

One gallon of flour paste, not very thick, two pounds of Venetian red; mix this thoroughly and apply to the pavement with a whitewash brush.

SEALING WAX.

Two ounces gum shellac, ten ounces resin, one ounce white chalk; boil all this slowly until dissolved.—*Mrs. A. Turney, Jr.*

TO FRESHEN GRENADINE.

Take one table-spoonful of powdered borax to one quart of water, and let it dissolve. Sponge the grenadine on the wrong side, and press while damp.—*Mrs. Amos Turney, Jr.*

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TO TAKE MARKS OFF FURNITURE.

White spots can be removed from varnished furniture, and rendered glossy, by applying alcohol with a sponge. It has nearly, if not quite, the effect of varnish and is much cheaper.

SEALING WAX.

Four ounces rosin, one ounce beeswax, one ounce Spanish brown, one tea-spoonful of plaster of Paris.

MUCILAGE.

Dissolve four ounces of powdered gum arabic in a pint of boiling water.

HAIR OIL.

Six ounces castor oil, two ounces cantharides, two ounces alcohol, one ounce bergamot.

MATTING.

Wash matting in salt and water to preserve it from turning dark.

SAPOLIO.

Sapolio is superior for cleansing marble stands and bureau tops. Dip an old tooth-brush in hot water, and with it make a lather of the sapolio (which can be purchased at any of the apothecaries). Rub hard and rinse in clean, cold water.

TO TAKE OUT MILDEW.

Get the driest chloride of lime, and for strong fabrics dissolve four table-spoonfuls of this in one half pint of water. Let the mildewed article lie in this solution fifteen minutes; take out and work gently, and put at once in weak muriatic acid (one part acid and four parts soft water); for delicate fabrics the solution of lime should be made weaker—three or four times the quantity of water should be put to the lime. Let the article remain in five minutes, and then pour into the muriatic acid.

A PRETTY EXPERIMENT.

An acorn suspended by a thread, within half an inch of the water in a hyacinth glass, will in a few months burst and throw

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out a root, and shoot upward with straight and tapering stems, covered with beautiful green leaves.

VIRGINIA BRUNSWICK STEW.

For a large family three gallons of water, to which add two chickens, which have been cut up, and one pound of fat bacon. The bacon must be cut up very fine before putting it in the water. As soon as the chickens are sufficiently cooked for the meat to leave the bones, take them out, and separate the meat from the bones. Return the meat to the water, then add half a gallon of Irish potatoes which have been boiled and mashed, one and a half pints of green corn cut off, one pint of green butter beans, one quart of tomatoes which have been skinned, and a good sized loaf of light bread. Season with black and red pepper, salt and butter. The bread must not be put in until the stew is nearly done. As soon as it begins to thicken it must be constantly stirred until it is done. If it should be too thick, add more water. Much depends on the judgment of the person who makes it. When properly made, no one is able to detect any of the ingredients. Squirrels are a very good substitute for chickens.—*Baker Blanton, Farmville, Va.*

ADDENDA.

CHICKEN PUDDING.

Stew three chickens until thoroughly cooked; remove the chicken from the liquor, placing it in a baking dish; make a batter of flour, sweet milk, one table-spoonful of butter, and three eggs beaten separately; when well beaten, pour the batter over the chicken, and bake one hour. Serve with a sauce made of the liquor in which the chicken was stewed, thickened with flour. Butter, salt, and pepper to taste.—*Mrs. Bennett H. Young, Louisville.*

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FRENCH STEWED OYSTERS.

Fifty large oysters set over the fire in their liquor, skimming well; when they begin to simmer, take them out with a perforated ladle, and throw into cold water to plump them. When cold, place them in wine, then drain them. Add to the liquor one-half pound of butter, divided in four pieces, each well rolled in flour, one-half dozen blades of mace, one half nutmeg grated, one salt-spoon cayenne pepper. Stir until the butter is melted and well mixed. Then put in the oysters; as soon as they come to a boil, take off and stir in the yelks of three eggs well beaten. Serve hot.—*Mrs. Allen Bashford.*

FRIED TRIPE.

Prepare as for stewing. Cut into pieces about three inches square; season with salt and pepper; dip pieces in nice flour batter, and fry in boiling lard. Tripe can be kept some time, by placing it in a jar and covering with vinegar.—*Mrs. Martin.*

BROWN BREAD.

One egg, one table-spoonful of molasses, one pint buttermilk, a tea-spoonful of soda, flour enough for a stiff batter. Bake as corn egg bread.

CORN MEAL MUFFINS.

One pint scalded meal, three well-beaten eggs, one tea spoon salt, lard size of a walnut, one tea-cup milk. Let meal cool, stir in eggs, milk and lard.—*Mrs. P. Miller, Richmond, Ky.*

ANGEL'S FOOD. (Cake.)

Whites twelve eggs, ten ounces of icing sugar, three and one half ounces flour, one tea-spoon of vanilla, one tea-spoon of cream tartar. Sift flour five times, add cream tartar and sift again. Sift sugar three times. Beat the eggs very stiff, add sugar, then vanilla, and last the flour, stirred in very lightly. Bake fifty or sixty minutes, and when done do not

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take it out of the mold until cold. The mold should be greased only on the *bottom*, and when taken out of the stove it must be turned upside down on something which will allow the air to get to the cake. Let it remain until cold.

ALMOND FILLING FOR CAKE.

One coffee-cup sour cream, one-half cup sugar, two eggs beaten slightly. Cook until thick. When custard becomes cool, add one pint blanched almonds powdered or grated.—*Mrs. Thomas I. Brent.*

HOG'S BRAINS.

Take the brains from two heads; wash and soak over night in salt water; wash in fresh water and put in a frying-pan with salt and pepper; cover with hot water and stew till done. Just before serving stir in two eggs well beaten, and a tablespoonful each of butter and cream. Serve hot.—*Mrs. Jno. Hanly.*

FRIED BRAINS.

Wash and soak as for stewed; mix with finely powdered bread crumbs; make into patties and fry in boiling lard until brown.—*Mrs. J. H. Brent.*

SCRAPPLE.

Boil two or more hog's heads till tender; save the liquor. When heads are cold remove grease and cut into small pieces. Return meat and liquor to the vessel and stir in equal portions of meal and flour, until the consistency of mush. Season with pepper and salt. Boil several minutes, stirring all the while. Mold in pans. When cold, cut into slices, roll in corn meal, and fry in boiling lard.—*Mrs. Mary P. Durrett.*

TO DEVIL TURKEY.

Mix a little salt, black and cayenne pepper; sprinkle over the gizzard, rump, and drum-sticks of a dressed turkey; boil them and serve hot with a sauce made of some of the gravy,

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with a little mixed mustard, butter, and flour, and a spoonful of lemon juice.

STEWED SWEET BREADS.

Stew the breads whole until perfectly tender but not broken. Serve with a sauce of drawn butter, a little cream, tomato catsup, pepper and salt poured over them.—*Mrs. Martin.*

STEWED SWEET BREADS WITH PEAS.

Remove the skin and fat from the breads; put them in salt water a few minutes; cut in small square pieces; par-boil till nearly done. Boil the peas in water with a little salt; when done, place in a dish with the breads. Thicken a little of the pea liquor with flour; season with cream, butter, pepper, and salt; stew together and pour over the dish.—*Mrs. J. H. Brent.*

FRIED SWEET BREADS WITH PEAS.

Prepare as for stewing, but do not cut them up. Make batter as for waffles; dip breads in batter; fry a light brown in lard. Put them on a dish and pour on peas prepared as for stewed.—*Mrs. J. H. Brent.*

CROQUETTS. EXCELLENT.

One-half pound of butter; three-fourths of a pound of bread crumbs; five eggs, well beaten together; one tea-spoonful of parsley chopped very fine; one-half pint of sweet cream; one tea-spoonful of onions chopped fine; one nutmeg, grated; little mace (pulverized); cayenne pepper and salt to taste. Mix well together, put on the fire and cook, stirring all the time. Then let it cool, and add one pound of chicken or ham, chopped very fine; juice of one-half lemon. Make in shape of pears, and dip quickly in the white of an egg (not beaten). Roll in grated crackers and fry a nice brown.

DRIED BEEF.

Take the bone out of a beef ham; salt down one-third in sugar, balance in salt. Let it remain in salt a week or ten

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days; then hang up and rub with salt, sugar, and molasses each morning for a week. Smoke until cured.—*Mrs. S. P. Walters, Richmond, Ky.*

BREAD PUDDING.

Crumble one and one-half pints of stale bread, pour over it one quart morning's milk, four eggs beaten until light, two table-spoonfuls of cinnamon, and one of allspice. Mix thoroughly, and bake rather slowly until pretty dry. Serve with following sauce: One table-spoonful of flour, a piece of butter about size of hen's egg, pint and one-half of white sugar, enough water to dissolve well; cooked until thick, and seasoned with fresh lemon, good whisky, or pure wine (last preferred), put in just as sauce is taken off the fire.—*Mrs. J. H. Brent.*

NEAPOLITAN CAKE.

Light part of cake.—One and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, two and one-half cups of flour, four whites of eggs, one tea-spoon of baking powder.

Dark part of cake.—One cup of sugar, one-half cup of molasses, one-half cup of sour milk, one-half cup of butter, one tea-spoon of soda, four yelks of eggs, one table-spoon of cinnamon, one tea-spoon of allspice, one tea-spoon of cloves, one table-spoon of ginger, one and one-half pounds of raisins, two and one-half cups of flour. The raisins can be left out if desired. Use jelly pans for baking. In stacking, place alternately, black and white, with icing between each layer of cake. Ice top and sides.-*Mrs. Judge Turney.*

ORANGE PUDDING.

One and one-third cup new milk, one table-spoon corn starch, yelks four eggs, one cup sugar, of which make a stiff custard. Cut six oranges in small bits; cover them with one-half cup of sugar; let it stand till custard is cool, then put in oranges.

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Place a layer of sponge cake in the pan, pour on orange custard, with alternate layers of cake, until nearly full; cover with meringue, and bake until a light brown.—*Mrs. Thos. I. Brent.*

MUNCEY PUDDING.

Cover the bottom of a well-buttered baking dish with a thin layer of grated bread crumbs, and spread that with small lumps of butter, about an inch or two apart, then a layer of finely minced apple and a layer of sugar, thickly sprinkled with ground cinnamon and allspice, letting the cinnamon predominate, then another layer of bread crumbs and butter, and so on till the mold is filled, letting the bread and butter form the top layer. If the pan has been well buttered it will turn out nicely. Raisins are a great improvement, but not necessary. Serve with rich wine sauce.—*Mrs. R. Douglass.*

BOILED PUDDING.

One-half tea-cup suet, one cup raisins, two cups flour, one of new milk, one cup molasses, one tea-spoon soda. Seed raisins and chop suet fine. Put into a mold or bag and boil two hours. Serve with rich sauce.

QUAKING PUDDING.

Cut slices of light bread, spread thinly with butter. Have ready, raisins boiled a few minutes. Put into the baking dish a layer of bread, and then one of raisins, which repeat until within an inch of top of dish. To five eggs, well beaten, add one quart of milk; pour over pudding. Flavor to taste. Bake one-half hour. Serve with sauce.

CANADA CHEESE CAKE.

One-half pound of cheese, chopped fine; quarter pound of grated crackers; one pint new milk; pinch of salt; tea-spoonful of sugar; lump of butter size of a hen's egg. Heat through thoroughly. After cooling, beat four eggs together,

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and put in. Place in pan, and bake like ordinary pudding. Serve hot or cold. A nice tea dish.—*Mrs. Thos. I. Brent.*

METROPOLITAN ICE CREAM.

One-half gallon rich cream, color with chocolate, flavor with vanilla to taste; one-half gallon cream, color with cochineal, flavor with rose; one-half gallon cream, flavor with lemon. Freeze each separately, then place in a mold, alternate layers of each until filled. Put on ice and freeze again. —*Mrs. Matt. Turney.*

FROZEN PUDDING.

Three quarts rich custard, one-half tea-cup seeded raisins, one pound blanched almonds, chopped, but not very fine. Mix and put into freezer; when beginning to freeze, stir in one quart whipped cream. Stir well every few minutes to prevent fruit falling to the bottom. Season with good whisky.—*Mrs. J. H. Brent.*

PINEAPPLE ICE CREAM. GOOD.

Whip well two quarts of rich, sweet cream to a froth, with two tea-cups of powdered white sugar. Grate two ripe pineapples (or two cans), and add two tea-cups of white sugar. When well mixed, stir into the cream. Pour into the freezer, reserving a little. When it begins to freeze then beat in the remainder. Beat hard when the freezer is opened to cut down the cream.—*Mrs. L. H. Blanton.*

ECONOMICAL LEMON SHERBET.

Dissolve three tea-spoonfuls citric acid in one-half tea-cup hot water; add one gallon fresh water, four tea-cups sugar, three tea-spoonfuls extract lemon. When beginning to freeze, add whites of two eggs well beaten.—*Mrs. Judge Payne, Georgetown, Ky.*

DELMONICO.

To one-third of a box of gelatine put one pint of cold water, and let it dissolve. Beat the yelks of twelve eggs very light,

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and beat into them one pound of sugar until the mixture is very light. Stir in the gelatine. Stir into the above, one quart of boiling cream; stir well. Put it on the stove until thick, making a rich custard. When quite cold, season with vanilla. Stir into it pint and a half of rich cream, whipped to a froth while freezing.

ORANGE FLOAT.

Make a custard of two coffee-cups of milk, yelks of four eggs, four table-spoons of white sugar, and set aside to cool. Take the juice of two oranges and the rind of one, strain over two table-spoons of gelatine and one tea-cup of sugar. Pour gently over this one pint boiling water; stir until dissolved, and set aside to cool. Beat the four whites stiff, and stir into this one spoonful at a time. Put the grated rind into the custard, put into a glass bowl, and heap the float upon it. It requires a good deal of beating.—*Mrs. Allen Bashford.*

BOILED ICING.

To one pound of sugar add just enough water to moisten; boil until it begins to thicken; then take off and stir until it turns somewhat white, before adding the whites of three eggs well beaten. Flavor with fresh lemon. A tea-spoonful of pulverized gum arabic makes the icing glisten.—*Mrs. Macrae, Newstead, Ky.*

GOOD CANDY.

Two and one-half pounds granulated sugar, one quarter pound butter (light weight), one and one-half wine-glass vinegar, one-third tea-spoonful soda, a good pinch of salt, just enough warm water to dissolve sugar. Put in all the above ingredients, place over a hot fire, and cook quickly, not stirring at all. After boiling, try if done by dropping a spoonful in cold water. If it cools quickly and cracks on the side of the glass, it can be taken off and pulled. Pour out without shaking or turning the kettle up, onto buttered dishes,

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placed so as to prevent shaking or turning kettle. If desired, Baker's chocolate can be grated onto the plates of candy and pulled in, also grated cocoanut. Flavor with any extract preferred.—*Mrs. J. H. Brent.*

CHOCOLATE CARAMELS.

One and one-half pound of brown sugar, one-quarter pound of butter, one-half pound of Baker's chocolate, one tea-cup of cream, one tea-spoon cream tartar. Flavor with vanilla.—*Mrs. Margaret Preston Davie, Louisville, Ky.*

SALT-RISING BREAD.

Three table-spoonfuls meal, one of white sugar, one tea-spoon salt, one pint new milk. Boil milk and pour over meal, sugar, and salt; stir well. Add sufficient water to cool it; stir in enough flour to make a moderately thin batter. Set mixture in a vessel of warm water to rise, which should be in four or five hours. This quantity will make up six pints of flour. Work the dough twice, which makes it extra nice. —*Mrs. Burton, Richmond, Ky.*

OAT MEAL MUSH.

A tea-cup of meal washed in cold water. Pour off water and husks. Add three quarts boiling water, and as the mush thickens add more. Put in one table-spoonful salt. Boil half hour, stirring constantly. It is improved by cooking an hour.—*Miss Hawes.*

SCALLOPED TURKEY.

Have ready cold roast turkey; mince fine, using lean, fat and stuffing; a large quantity of stale light bread crumbs. Butter a deep dish or pan, in which first place a layer of crumbs and then one of turkey, on which drop bits of butter, salt and pepper. Fill the dish with alternate layers, the crumbs on top. Beat two eggs with sufficient milk to cover the whole. Bake until brown.—*Mrs. Gibson, Va.*

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RUSK OR SWEET BREAD.

One pint flour, one pint white sugar, one tea-cup melted lard, one and one-half pints water, two kitchen-spoonfuls yeast. Make into a batter at night and set to rise. In the morning work into the sponge two beaten eggs and three pints of flour, and set to rise. The dough should be soft. When light, form into rolls and let rise again; when very light, bake in a slow oven. Spread on the rolls when warm white of eggs and sifted cinnamon.—*Mrs. Davenport, Va.*

CORN SOUP.

Twelve ears of corn, one and one-half pints water, two quarts new milk, two eggs, two table-spoons butter, one flour. Split and cut off corn, which boil in the water till done and the water nearly exhausted. Then add milk, let come to a boil; some of which pour onto the beaten eggs and return to kettle. Work flour into butter, with pepper and salt to taste, which put into the soup. Let it boil up once, when pour into tureen.—*Mrs. Davenport, Va.*

STEWED CHICKEN WITH OYSTERS.

Fill the inside of a chicken (a young pullet preferred) with oysters. Put it into a jar, cover tightly; place the jar in a pot of water and boil an hour and a half. There will be a good deal of gravy from the fowl and oysters, to which add a little flour made smooth in a small quantity of cold water. Season with butter, salt, pepper to taste, and add more oysters. Serve sauce with the fowl, which will be found very white and tender, all the juices lost in ordinary boiling being retained.—*Mrs. Gibson, Va.*

STEWED CHICKEN.

Cut up one chicken, stew thoroughly; make a sauce as directed for chicken pudding. Have toasted bread in a flat dish, on which place the chicken and cover with the sauce.

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BLUE GRASS FRUIT CAKE.

Three-quarters of a pound of butter, three-quarters of a pound of sugar, three-quarters of a pound of flour, eight eggs, one gill of cream, one tea-spoonful of cinnamon and nutmeg mixed, half a gill of brandy, one pound of currants (washed, dried, and picked), one pound of raisins (seeded and chopped). Beat the butter, sugar, and spice until very light; then stir in the cream and one-fourth of the flour; whisk the eggs until thick, which add by degrees; then the remainder of the flour, half at a time; lastly, the fruit; beat all well together. Butter and line your pan with white paper, and bake in a moderate oven.

MACAROONS.

Half a pound of sweet almonds, half a pound of fine white sugar, the whites of two eggs. Blanch the almonds, and pound them to a paste; add to them the sugar and the eggs, after they have been beaten to a froth. Work the whole well together with the back of a spoon; then roll the preparation in your hands in balls about the size of a nutmeg; lay them on a sheet of paper, at least an inch apart. Bake them in a cool oven, a light brown.

KISSES.

Half a pound of powdered white sugar, the whites of five eggs. Beat the eggs to a stiff froth; add the sugar by degrees until it is all in; then place the mixture on white paper with a tea-spoon, in the shape required, and take care to have them at least an inch apart; if they should touch their shape would be spoiled. Put the paper on which the kisses have been placed on a board, or on many thicknesses of paper, in order to keep the heat from drying the half next the white paper; put them in a quick oven, and as soon as they become a little discolored take them out, slip a knife under them, take them off the paper, put two together, and let them cool.—*Mrs. M. T. Purnell.*

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CHICKEN SALAD.

Two common-sized fowls, one tea-cupful of fresh sweet oil, a half jar of French mustard, the yelks of ten eggs which have been boiled hard, half a pint of vinegar, one tea-spoonful of cayenne pepper, eight heads of celery, one tea-spoonful of salt, or more if required. Boil the fowls, and put sufficient salt in the water to render palatable. When they are perfectly cold, cut the meat from the bones in pieces about a quarter of an inch in size. Cut the white part of the celery about the same. Mix the chicken and celery and set them away. Mash the eggs to a paste with oil; then add vinegar, mustard, cayenne, and salt. Mix all thoroughly. When the dressing is made, pour over the salad half hour before served. —*Mrs. Purnell.*

VALENCIA OR ORANGE WINE.

Take three dozen large lemons and two dozen sour oranges, peel the rind off very thin, put the half of it into a crock with one gallon of pure spirit, one-half pound sweet almonds, one-quarter pound bitter almonds (blanched and pounded), one-half ounce nutmeg (grated), one-half ounce each mace and cinnamon (ground), two ounces best root ginger (bruised), one-half ounce best Spanish saffron, one-quarter ounce cochineal (bruised). Let it remain forty-eight hours covered close. Take three pounds white sugar, and squeeze the juice of the fruit upon it, which also cover. When the forty-eight hours have expired, add the juice and sugar to the spirit, etc.; also three quarts of cold boiled water and two quarts of new milk, *boiling* (take care the milk does not scorch); the milk must be the last thing added; stir it in very quickly, cover it up close, and keep it in a warm place for three or four hours. It is then ready for straining through a flannel-bag (cotton and wool flannel) sufficiently large to hold it all. Make the bag in the shape of a funnel, sew strong tape strings to each side of it, and suspend it between two chairs or a frame made for the purpose. Pour all the contents of the crock into the bag; the rinds, etc., form a good

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filterer. As the liquor runs through the bag, keep pouring it back, without disturbing the contents of the bag, until it runs perfectly clear, then bottle it as fast as it runs. Toward the last, when the wine runs slowly, add about a wine-glass of spirit to each bottle. Rinse the bottles with spirit after washing them with water. Seal the corks. This wine is ready for use as soon as made, but improves with age. Keep it in a cool place. With ice it makes a delightful summer drink. This receipt makes three gallons.

GINGER WINE.

Treat the following materials precisely as directed above for Valencia wine:

Two gallons pure spirit (198 per cent.), four gallons cold boiled water, eight pounds white sugar, three dozen lemons, two dozen oranges, eight ounces best root ginger (bruised), one-half ounce cochineal, one-half ounce Spanish saffron, three quarts milk (boiling). This amount makes seven gallons.

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½ cup butter.

1½ cups flour.
5 Eggs. yolks & whites beaten Separately.

Boil the water. Salt, & butter. When boiling add the dry flour, stir well for 5 minutes. When cool add the eggs. When well mixed, drop in table spoonfuls on a buttered baking pan, some distance apart. Bake 20 to 30 minutes. or till brown & well puffed. Split when cool, & fill with Cream.

Cream for Cream Cakes.

1 pint milk. boiled.
2 Table Spoonfuls Cornstarch.
3 Eggs. well beaten.
¾ cup Sugar.
1 Salt Spoon Salt. or
1 tea spoon butter

Wet the Starch in cold milk. and Cook in the boiling milk 10 minutes. Beat the Eggs. Add the Sugar.

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the thickened milk: Cook in the double boiler 5 minutes. Add the Salt or butter, and when cool, flavor with Lemon or Vanilla.

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Mrs M. Parlow.

Turn on one cup of butter, one pint of boiling water. Stir two good sized cups of flour into this. Then take off and cool. When cool, stir in 5 well beaten Eggs. Drop on tins and bake.

{ This is the better of the two }

Cream for Cream Cakes.

1 Pint new Milk.

1 cup Sugar.

½ cup flour.

2 Eggs.

Put the basin in which the milk is, into another of hot water. Beat the Sugar, flour, and Eggs together till they are light and smooth, and when the milk boils, stir in with

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one tea spoonful of salt- Cook 20
minutes. Stirring often. Flavor
with Lemon or Vanilla.

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The book contains full instructions for rearing infants from birth. It gives the most explicit directions as to nourishment, both by the breast and bottle, weaning, teething, bathing, clothing, exercise, etc., etc. In a word it supplements the anxious desire of the mother, and when she exclaims in despair "WHAT SHALL I DO?" comes to her aid.

The brochure is the work of the learned "French Society of Hygiene," of Paris, and contains the best fruits of *ten prize essays* on the subject. These were collaborated by a special committee, and thus the book bears the approval of the society.

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